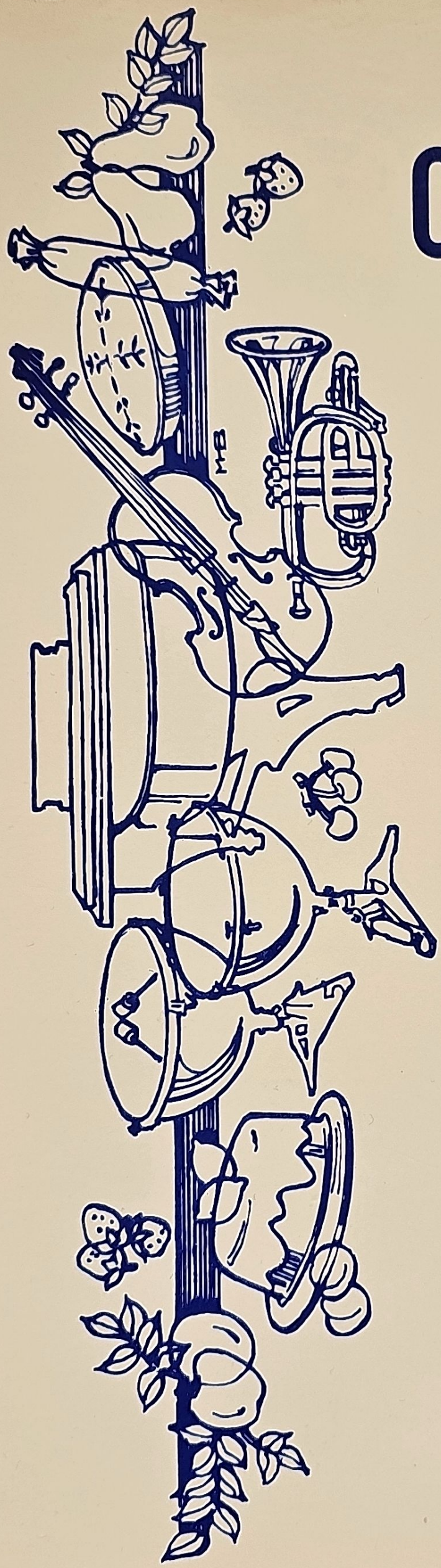

COOKING With a BEAT

LONGVIEW WASHINGTON CIVIC SYMPHONY AUXILIARY

A BOOK OF

FAVORITE

Recipes

Compiled by

SOUTHWEST WASHINGTON CIVIC SYMPHONY AUXILIARY

Cover and Illustrations by Marjorie Houghton Bates

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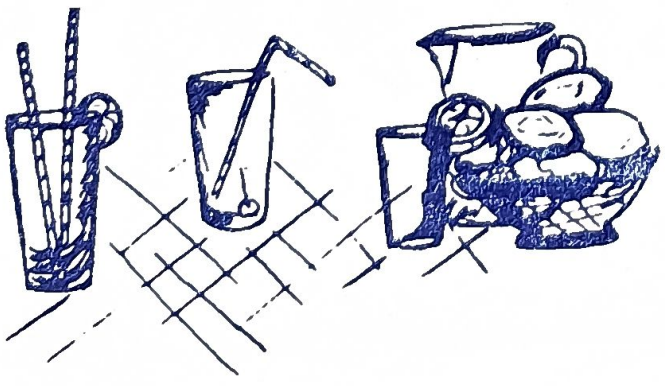

SOUTHWEST WASHINGTON CIVIC SYMPHONY

Favorite Family Recipes

Expression of Appreciation

In anticipation of the continuing dining pleasure to be derived from these delectable pages, we would like to thank all our gourmet cooks of Southwest Washington who contributed to "Cooking With A Beat".

A PERSONALIZED COOK BOOK
IS A GIFT THAT'S APPRECIATED
FOR ALL OCCASIONS

ORDER SEVERAL
FOR GIFTS
WHILE THEY ARE STILL AVAILABLE

OVERTURE

BEVERAGES, APPETIZERS & SOUPS

BEVERAGES:

KAHLUA

Ruth Sieler

3 3/4 c. water
3 1/4 c. sugar

Boil above 5 to 7 minutes, remove from heat. Add 1/4 cup water and 1/4 cup instant coffee. Mix all ingredients and pour into a large jug. Add a vanilla bean.

When cool add a fifth of vodka. Let age 2 weeks, shake daily for best results.

RAMUS FLIPS

Joan McCluskey

1 c. vodka
1 c. half & half
1 egg
1 - 6 oz. can limeade

Fill blender with ice cubes and mixture. Blend till fluffy.

CONCENTRATED LEMONADE-TEA BASE

Ann Schottland

2 c. fresh lemon juice
1 Tbsp. grated lemon peel
1 3/4 c. sugar
1 c. boiling water
5 tea bags

Combine lemon juice, peel and sugar, stir until dissolved. Set aside.

Pour boiling water over tea bags. Steep 15 minutes. Strain.

Combine lemon juice and tea mixture. Cover tightly and refrigerate.

Serve: 1/4 cup base into each large glass, and add ice cubes and fill with water.

"COOL" BUTTERMILK DRINK

Ann Schottland

1 c. buttermilk
1 can orange juice
1/2 c. vanilla ice cream

Blender whip, chill and serve. This recipe may be doubled, tripled and so forth.

Glenda McCann

FRIENDSHIP TEA

1 c. instant tea
3 oz. pkg. lemonade mix
2 c. Tang
2 c. sugar
1 1/2 tsp. cinnamon
1/2 tsp. cloves

Mix and store in a dry place, use 2 teaspoons per cup of hot water.

Glenda McCann

COFFEE MOCHA

2 c. Swiss Miss
2 c. non-dairy creamer
1 c. instant coffee
1 tsp. cinnamon
1/2 tsp. nutmeg
1 1/2 c. sugar

Mix by hand, then sift, use 3 rounded teaspoon per cup of hot water.

Glenda McCann

HOT SPICED APPLE CIDER

1 gal. cider
1 Tbsp. whole cloves
1 Tbsp. whole allspice
2 sticks cinnamon
1/2 tsp. salt
1/2 orange
1/2 c. dark brown sugar

Mix together and simmer for 1 hour. Serve.

Glenda McCann

YELLOW PUNCH

4 c. sugar
4 c. water

Boil above then add:

2 lg. pkgs. lemon jello

Stir well and let cool.
Add:

1 gal. water
2 lg. cans pineapple juice
1 - 6 oz. can frozen orange juice
1 - 6 oz. can frozen lemonade
1 tsp. almond extract (opt.)

This can be frozen and partially thawed before serving, making a slush punch or completely thawed and add ice. Add 2 quarts 7 Up before serving. (Color of punch can be changed by using other colors of jello and juices.)

GOLDEN PUNCH

Glenda McCann

2 c. water
1/4 c. Nestea
3 c. orange juice
1 c. unsweetened pineapple juice
1 c. lemon juice
1/2 c. sugar
1/4 c. grenadine
1 - 28 oz. bottle ginger ale(chilled)

In 2 1/2 quart bowl, combine water and instant Nestea, stir until dissolved. Add orange, lemon and pineapple juices, sugar and grenadine. Stir until sugar dissolves, chill. Pour tea mixture into 5 quart punch bowl, add ginger ale before serving.

"ORANGE FLIP PUNCH"

Avis Larson

2 - 6 1/2 oz. cans frozen orange juice
1 1/2 c. white Karo syrup
2 qts. chilled ginger ale
1 qt. orange sherbet

RUBY RED PUNCH

Judy Allen

1 - 3 oz. pkg. cherry gelatin
1 c. boiling water
6 oz. can frozen lemonade
3 c. cold water
1 qt. cranberry juice cocktail
1 qt. ginger ale

WASSAIL

Mrs. John R. Schottland

1/2 gal. apple cider
2 c. orange juice
1 c. lemon juice
2 c. pineapple juice
4 sticks whole cinnamon
1 Tbsp. whole cloves
1/2 c. sugar

Dot three oranges with cloves 1/2 inch apart and bake in 350 degree oven for 30 minutes. Mix cider and juices, put in crock pot, on low, for three to four hours before serving. When oranges are done, poke several holes in each with a fork and float in bowl for flavor and decoration.

APPETIZERS:

GUACAMOLE

Shirley McCullough
Mexican-Puerta Vallarta Hotel

2 or 3 ripe avocados, mashed
salt & pepper
1 lg. hot green chili, diced (canned)
onion salt - garlic salt
chopped pimiento
liquid hot pepper seasoning

Mix all ingredients except hot pepper seasoning. Then start tasting. Add hot pepper seasoning a drop at a time and let stand at least ten

(Cont.)

minutes to mingle flavors. When your ears ring, you have added enough.

If guacamole is to stand for awhile, add juice of one lemon, cover and refrigerate. Makes about 2 cups, depending on avocado size.

(If you leave an avocado seed in mashed avocado, it will not darken.)

SEVICHE-Raw Fish hors d'oeuvre
(cooked by the lime juice)

Shirley McCullough
Mexican-Puerta Vallarta Hotel

Cut 2 pounds sole (or 1 pound sole and 1 pound tiny bay scallops) into strips about 1/2 inch wide, and put into a deep bowl.

Pour over them 1 cup fresh lime juice, or enough to cover. Refrigerate for 4 hours, until the juice has "cooked" the flesh and turned it opaque and firm.

Drain off the lime juice.

Mix together 1/4 cup finely chopped Italian parsley, 1/4 cup finely chopped onion, 1/4 cup finely chopped cilantro, 2 tablespoons finely chopped canned peeled green chilis, 1/4 cup chopped, well drained tomatoes, 1/2 cup olive oil, and salt and pepper to taste. Pour over the drained sea food, toss lightly and chill 1/2 hour.

Serves 6 to 8 as hors d'oeuvre.

Buttered slices of cocktail rye or small slices of buttered French bread are nice with this.

SINGAPORE MEATBALLS

Teddy Isaacson

Great for cocktail parties.

Meatballs:

1 1/4 lb. lean ground beef, finely ground
1/4 lb. pork sausage, finely ground
1 1/2 c. (3 slices) soft bread crumbs
1/2 c. milk
1/2 c. chopped onions
1/2 c. half & half
1/2 c. finely chopped parsley
1 Tbsp. salt
1 Tbsp. Monosodium Glutamate
1/4 tsp. ginger or 1 small ginger root, chopped

Soak bread in milk 5 minutes. Cook onions in 2 teaspoons butter until tender. Combine all, beat about 5 minutes in electric beater; form into small meat balls (should be about 60). Cook on cookie sheet for 15 minutes in preheated oven 425 to 450 degrees.

If you wet the hands when forming the balls it makes it not so sticky.

Sauce: In a saucepan combine and heat:

3 tsp. butter, melted
3 tsp. flour

(Cont.)

Have ready to add:

1 sm. clove garlic, finely chopped
3/4 c. brown sugar
1/2 c. wine vinegar
sm. jar pimientos
1 tsp. salt
1/2 green pepper, chopped
1 med. can pineapple pieces & juice

Combine all simmer until thick - if too thick add a little water. Place meat balls in a roasting pan or casserole pour sauce over. At this time you may refrigerate or freeze (thaw before heating).

About 1 hour before serving cook approximately 1 hour in 300 degree oven - gently stir or turn once or twice.

BOURBON HOT DOGS — Faye Reidel

1 c. bourbon
1 c. sugar
1 c. catsup
2 pkgs. Oscar Meyer weiners, cut to bite size

Marinate overnight. Day of serving, bring to room temperature, about one hour. Two hours before company, put in oven at 250 degrees, serve with plain or fancy toothpicks. Keep in warmer if necessary.

CHINESE PORK (Hot or Cold Appetizer)

1 pork tenderloin, boneless

Marinate in:

1/2 c. soy sauce
1 c. white wine
1/2 c. sugar
1 Tbsp. ginger
clove of crushed garlic

Marinade at least 12 hours. Cook at 300 degrees for 1 to 1 1/2 hours (or until temperature is 170 degrees on meat thermometer). Cube and serve, cool, refrigerate and slice thin for cold appetizer.

HOT CRAB APPETIZERS — Shirely Elliott

1 loaf sliced Sour Dough French bread
margarine
1 1/2 c. shredded Swiss cheese
2 c. fresh or canned crab meat
1/3 c. mayonnaise
1/2 c. green olives stuffed w/pimento, sliced
1 Tbsp. capers

(Cont.)

Remove crust from bread and cut into small pieces. Butter bread and toast under broiler until VERY LIGHTLY toasted. Mix together the Swiss cheese, crab, mayonnaise, olives and capers. Spread on toasted bread. Heat in hot oven (400 degrees) for 10-12 minutes, or until cheese melts.

HOT CRABMEAT DIP

Jeanne OConnor

1 - 8 oz. pkg. cream cheese
1 c. crab meat
2 Tbsp. chopped onions
2 Tbsp. milk
1/2 tsp. horseradish
1/2 tsp. seasoning salt

Mix above ingredients until well blended. Spoon into casserole. Sprinkle 1/3 cup sliced almonds over the top. Bake 375 degrees for 15 minutes. Serve with crackers.

HOT CRAB DIP

Burdette C. McClelland
(Mrs. John M.)

Soften 1 - 8 ounce package cream cheese. Add:

3 Tbsp. mayonnaise
3 Tbsp. white wine (sauterne)
1 tsp. creamed horseradish
1/4 tsp. salt
dash pepper

Mix well. Add 3/4 cup crab meat and 2 tablespoons instant minced onion. Meanwhile, toast 2 ounces slivered almonds. Add 2/3 toasted almonds to crab dip. Place mixture in oven-proof dish. Bake at 375 degrees for 15 minutes exactly. Transfer to warmed chafing dish. Sprinkle rest of almonds on top before serving. Serve with crackers for dipping.

DILL DIP

Burdette C. McClelland

1 c. sour cream
1 c. BF mayonnaise
1 Tbsp. dill
1 Tbsp. dried parsley
1 tsp. dried onion
1 tsp. Beau Monde (Spice Islands)

Combine ingredients. Best when made in advance but may be served immediately. Keeps in refrigerator for weeks. Serve with potato chips or with vegetable relish plate. It is also excellent as a sauce for cooked fish--salmon, sole, etc.

MINIATURE QUICHES

Pauline Kirchner

1 pkg. pie crust mix(or own pastry)
6 slices bacon
1 sm. onion, chopped
1/2 c. light cream or milk, heated
2 Tbsp. grated parmesan cheese
1/4 tsp. nutmeg

1/2 c. shredded Swiss cheese
1 egg, slightly beaten
1/2 tsp. salt
dash of pepper (white if available)
dash of paprika

Heat oven to 450 degrees. Prepare pastry, roll out 1/8 inch thick on lightly floured board. Cut into 3 inch rounds and fit rounds into the bottoms and sides of 2 1/2 inch muffin cups, prick lightly with fork tines and bake 5 minutes or until lightly browned. In skillet cook bacon until crisp; drain and crumble into small pieces. Cook onion in bacon fat until soft. In each baked pastry cup equally divide bacon, onion and Swiss cheese. In small bowl combine egg, cream, parmesan cheese, nutmeg, salt, pepper and paprika and blend well. Pour over onion-cheese mixture in the pastry cups. Bake 15 minutes; reduce oven to 350 degrees and bake 5 to 7 minutes longer. Serve hot. May be reheated in a 350 degree oven for about 5 minutes. Makes 24 quiches.

CHEESE STUFFED MUSHROOMS

Barbara Myklebust

2 pts. fresh mushrooms, cleaned
2 Tbsp. finely chopped onion
1/2 c. chopped mushroom stems
2 tsp. salad oil
1/2 c. finely chopped salami
1/2 c. smoke flavored cheese spread (Old English spread)
fine soft bread crumbs
2 Tbsp. catsup

Hollow out mushroom crowns. Saute onion and mushroom stems in salad oil. Stir in next three ingredients. Stuff into mushroom crowns; sprinkle with crumbs. Bake on baking sheet in hot oven (425 degrees) for 6 to 8 minutes or til hot.

DEEPFRIED DANISH CAMEMBERT

Ann Schottland

1 can (about 5 oz.) or 1 halfmoon fresh Danish Camembert

It must be fresh and cold. You may cut, coat and chill the cheese a few hours ahead as desired.

Cut cold Camembert into 8 wedges. Dip each in slightly beaten egg white, then coat in fine bread crumbs. Finally, fry cheese until golden in 1 1/2 inches salad oil heated to 370 degrees, about 1 1/2 minutes. Drain briefly on paper towels.

Serve hot with toast, cold butter and black or red currant jelly. Delicious as a cocktail snack or even a light dessert.

CHUTNEY CHEESE BALL

Pat Rosenzweig

3 - 8 oz. cream cheese
1 Tbsp. curry powder
1 Tbsp. onion, grated
1 tsp. orange rind, grated

Combine above 24 hours ahead of time. Form into a ball. Frost with 1/2 cup chopped chutney just before serving. Serves lots.

CHEESE BALL

Jacquie Harwood

1 - 8 oz. pkg. cream cheese
1 - 5 oz. jar Old English cheese
Kraft
1 quarter piece
1/4 tsp. garlic salt
1/2 tsp. Worcestershire sauce

Mix altogether, roll in one cup chopped nuts or 1 cup parsley (chopped). Refrigerate.

SALMON BALL

Chuck & Dorothy Powell
(LCC Thursday Ski Bus Special)

1 lb. canned salmon, boned
8 oz.cream cheese
1 Tbsp. lemon juice
2 Tbsp. minced onion
1 tsp. horseradish
1/4 tsp. salt
1/4 tsp. liquid smoke

Mix altogether, form into a ball, cover with 1/2 cup chopped walnuts.

SMOKED CHEESE

Otis Dickerson

Monterey Jack cheese, chunked to fit foil pan

Put in smoker, with hickory chips, smoked several hours until golden brown and slightly melted.

MRS. LEONARD PETERSONS GRANGE DILL PICKLES

Don Bunows

1 pea size lump alum in jar
1 1/2 Tbsp. salt in quart jar
1/2 c. vinegar added cold to jar
Shake to dissolve.

Fill jar with whole small or medium cucumbers or large ones sliced lengthwise. Add 1 bloom and a large section of stem of fresh dill or 1 tablespoon seed. Fill jar with cold water.

If pick cucumbers in daytime or buy at store, soak in ice water for an hour to crisp.

Leave 1 inch space at top and weight cucumbers so totally immerced. Store on several thicknesses of newspaper till stop working. Tighten tops later. Turn upside down before putting away and occasionally thereafter. Easy and delicious!

ZUCCHINI RELISH

Ann Schottland

10 c. zucchini squash
4 c. ground onions
5 Tbsp. salt

Peel zucchini, grind onions and zucchini, add salt and let stand overnight.

Next morning drain mixture, rinse in cold water and add:

1 tsp. turmeric
1 tsp. cornstarch
2 tsp. celery seed
1/2 tsp. black pepper
2 1/2 c. vinegar
6 c. sugar
1 tsp. nutmeg
1 tsp. dry mustard

Grind 1 red and 1 green pepper, mix altogether and cook for 30 minutes. Pack in sterilized jars. Makes 6 or 7 pints.

HOT MUSTARD

Mix together:

1/2 c. dry mustard
1/4 c. sugar
1 heaping Tbsp. flour
1/2 tsp. salt
dash pepper
1/2 c. boiling water

When cool, add 2 tablespoons vinegar.

DIP FOR TACO OR CORN CHIPS

In bottom of pie dish or similar dish, smooth out 1 small can refried beans. On top, put 1/4 pound ground beef, fried with onions and drained. Sprinkle hot sauce over hamburger. Layer of Jalapeno chiles next (small can). Next layer - shredded cheddar and Jack cheeses. Place in moderate oven until cheese melts. Put sour cream and avocado dip on top and serve immediately.

PANTRY QUICKIE WITH CRAB

Sue Natt

1 - 10 1/2 oz. can cream of mushroom soup
1 c. light cream (canned milk may be used)
1 - 6 1/2 - 7 oz. can Dungeness Crab
1/2 c. stuffed green olives, sliced
1/2 tsp. curry powder (more if wish)

Mix soup and milk in double boiler-add other ingredients. Heat until blended. Serve over rice, fine noodles, patty shells, crepes. Serves 4.

CHILI DIP

Priscilla McGee

1 lb. Velveeta cheese
1 - 15 oz. can chili WITHOUT beans

Melt cheese in double boiler. Add chili, cook til warm. Place in fondue pot and serve with Tortilla Chips .

MEXICAN CREPE APPETIZER

Ann Guerin

1 pkg. flour tortillas
1/2 - 3/4 lb. Monterey Jack cheese
1 sm. can green chili peppers
peanut oil for frying
(may also use shrimp or substitute other cheeses)

Warm flour tortillas. Place 2 inch x 1/2 inch rectangle of cheese in center of tortilla. Place thin slice of pepper on top. Fold sides of tortilla to center, then roll up like a crepe. Use toothpicks to hold roll. Fry to light brown in oil, drain on paper towel. Cut in half and stand on end so cheese doesn't run out. Good with avocado dip. May make ahead and warm or serve cold. Yields 20.

SOUPS:

HOT DOG SOUP

Barbara Donnelly

1/2 c. chopped celery
1/2 c. onion, chopped
3 slices bacon
4 weiners, fluted
1 - 1 lb. 5 oz. can pork & beans
1 - 1 lb. can stewed tomatoes
2 c. water
2 beef bouillon cubes
1 bay leaf
dash pepper
1 tsp. Worcestershire sauce
1 tsp. parsley flakes
1 tsp. sugar

To flute weiners cut into 3 eaual lengths. Stand each length on end, cut 1/2 inch into center form what looks like 8 pieces of pie.

Do this with each end of each length. This will make weiners fan out when cooking.

In large pan fry bacon until crisp-drain crumble and set aside. To bacon dripping add celery and onion, saute 10 minutes. Add bacon and remaining ingredients. Cook over medium heat 30 minutes. Freezes well-good luck! Serves 6.

CREAMY FRENCH ONION SOUP

Ann Guerine

Serves 12.

18 lg. yellow onions, thinly sliced
2 Tbsp. olive oil
6 Tbsp. butter
2 tsp. salt

1/2 tsp. sugar
2 qts. boiling beef bouillon

Swiss or Gruyere cheese
hard crust French bread

6 Tbsp. flour
2 qts. milk
1 c. dry white wine
salt & pepper to taste

Cook onions slowly in butter and oil in covered pan 15 minutes. Uncover, raise heat to medium and stir in salt and sugar. Cook 30-40 minutes, stirring often, until onions brown. Sprinkle flour in and stir 3 minutes. Turn off heat; blend in milk and broth. Add wine and season to taste. Simmer partially covered 30-40 minutes or more, skimming occasionally. Spoon into individual crocks. Place a slice of toasted French bread topped with cheese slice sprinkle parmesan. Cover and heat till melted or put under boiler.

CRAB SOUP — Paula Salte

2 Tbsp. peanut oil
1 Tbsp. butter
1 sm. onion, minced
2 stalks celery w/leaves, minced
1 clove garlic, minced
salt & white pepper
3 Tbsp. flour
2 Tbsp. tomato paste
1 tsp. dried dill
2 c. chicken broth
1 c. clam juice or fish broth
1 c. cooked fresh crabmeat
dash cayenne pepper
1/2 Tbsp. lemon juice
1/3 c. dry sherry
1/2 c. creme fraiche or heavy cream
paprika

Heat oil and butter in large, heavy pan. Add onion, celery, garlic, dill and salt and pepper to taste. Cook over low heat, stirring, until mixture is soft and transparent.

Remove pan from heat, add flour and stir over low heat until roux comes to boil. Stir in tomato paste and simmer a few minutes more. Add broth and juice and stir until mixture comes to boil. Then add 1/2 cup crabmeat, reserving lumpy meat if possible. Return soup to boil, reduce heat and simmer about 10 minutes, stirring soup occasionally.

Pour soup into blender or food processor and puree until well blended. Return soup to pan and add remaining crabmeat, lemon juice and sherry and reheat. Reduce heat, stir in cream and simmer a few minutes. Adjust seasoning to taste and add a dash of cayenne.

Serve very hot in preheated cups, garnished with minced parsley. Serves 6.

SHRIMP BISQUE

Abby Aanerud

Serves 12-14.

1 sm. onion, minced

2 Tbsp. margarine

Saute above. Stir in:

3 cans cream of shrimp soup
3 c. milk

1 c. tomato soup
1 bouillon cube, crushed
1/4 tsp. tabasco sauce

Add:

2 c. light cream

Stir all together until hot - DON'T BOIL!

BORSCHT Ukrainian

Mary Dudley

1 lb. chuck beef in slices
8 c. beef bouillon
salt, pepper and bay leaf
2 Tbsp. butter
2 carrots, sliced
3 med. raw beets, shredded

1/2 med. cabbage, shredded
1 Tbsp. minced parsley
1 - 8 oz. can tomato sauce
1 Tbsp. vinegar
2 med. potatoes, cubed
1 onion, chopped
sour cream

Put beef into soup kettle with cold bouillon. Add salt, pepper and bay leaf. Bring to a boil; skim and simmer covered for 1/2 hour. In another pan melt butter and saute onion, carrots, beets, cabbage and parsley for 3-4 minutes. Add tomato sauce, vinegar and simmer 10 minutes. Add to stock with potatoes; simmer covered 1 hour. Skim when needed. Add salt, pepper. Color with 2-3 tablespoons grated beets (raw). Remove beef to separate platter (it does not get served, believe it or not, although the American cook might prefer to leave it in). Serve the borscht with sour cream passed separately.

CHEDDAR CHEESE SOUP

Marjorie Bates

1 can cond. cheddar cheese soup (10 1/2 - 11 oz.)
1/2 med. head cauliflower
1/2 med. onion
1 c. water
1 c. milk

1 large dash dry onion soup
2 to 3 oz. cheddar cheese
1 to 2 Tbsp. Worcestershire sauce
1/2 tsp. salt
1/8 tsp. cayenne pepper

(Cont.)

Cook cauliflower, onion and onion soup in the cup of water, in pan. When done, mash, including the cooking water, with a potato masher. (It can be blended in an electric blender, or run through a ricer, but is not really necessary). To these ingredients, add all the others. Return to stove. When warm, mix with an ordinary rotary egg beater or a whisk, just to synthesize the mass. Let simmer a few minutes. Serving for four.

CREAMY CLAM CHOWDER

Patricia McKinney

Serves six.

1/2 c. each diced onion & celery
1 c. diced potatoes
2 cans chopped clams
1 c. each milk and half/half cream
1/3 c. flour
5 oz. butter
1 chicken bouillon cube
1/4 tsp. thyme
white pepper and salt to taste

In large saucepan, saute onions and celery in 2 ounce butter until transparent. Add clam nectar, chicken bouillon, potatoes and simmer until potatoes are cooked. In separate pan make a roux of 3 ounces butter and flour (do not brown). Gently stir roux into soup. Add chopped clams and preheated milk--stir till thickened. Add dash pepper, salt and thyme. Keep warm until ready to serve. Then add 1 cup half/half cream (hot). Garnish with butter and parsley. Makes 8-10 cups.

My personal preference is to make complete soup, transfer to heavy casserole and heat in 325 degree oven until hot and ready to serve. Will not scorch, no stirring.

GAZPACHO

Glenda Schuh

Cold Soup.

This is a delicious cold soup, which may be served at any meal. It travels well with a sack lunch too. The original recipe came from one of my Girl Scouts, Suzanne Brady.

1/2 cucumber, peeled
1/2 red or white onion
1/2 avocado, peeled
1/2 tsp. oregano
2 Tbsp. wine vinegar
3 Tbsp. olive oil or salad oil
2 lg. cans tomato juice
lime or lime juice - optional

Chop cucumber, onion and avocado and place in serving bowl. Add oregano, vinegar and oil. Pour in tomato juice. Chill. To serve, ladle into bowls or cups. May garnish with a slice of cucumber or onion. May be seasoned to taste with lime, if desired.

(Exact amounts of cucumber, onion, avocado and tomato juice are not really important. Use to suit your taste as to how much vegetable to juice mixture you prefer.)

LENTIL SOUP

Margaret Fuesler

Makes 9 1/2 cups.

1 - 1 lb. pkg. lentils
1/4 lb. bacon, diced
2 med. carrots, diced
2 med. onions, sliced
2 qts. water
1 c. celery, sliced
2 1/2 to 3 tsp. salt
1/2 tsp. pepper
1/2 tsp. dried thyme
2 bay leaves
1 lg. potato, pared
1 ham bone (left from cooked shank)
2 Tbsp. lemon

Night before - wash lentils, soak overnight in cold water. Early next day, in Dutch oven, saute bacon until golden. Add onion and carrots and saute. Add lentils, celery and seasonings. With medium grater, grate potato into lentil mixture. Add ham bone. Simmer 3 hours. Remove bay leaves. Remove ham bone, cut meat from bone and add to soup. Add lemon juice just before serving. Can be refrigerated or freezes well. Also may be cooked all day in a crock pot.

LENTIL SOUP VERSION II

Horst Mager, The Rhinelander

1/4 lb. bacon, diced
1 c. minced onion
1 c. diced celery
1 med. carrot, diced
1 c. lentils, washed in cold water
1 qt. beef stock
1/4 c. flour
1 c. diced, peeled potatoes
salt, pepper (I find it salty enough, as is)
dash nutmeg
2 Tbsp. chopped parsley

Saute bacon over medium heat. Add onions and saute until golden. Add lentils and flour. Mix well. Add remaining ingredients and cook slowly about 1 hour. (For extra flavor and richness, simmer a ham hock or two with soup.)

LENTIL SOUP VERSION III

Sara Spencer

2 c. dried lentils
3 qts. bouillon
1 smoked ham hock
3 sm. potatoes, diced
1 Tbsp. butter
1 tsp. flour
1 or 2 pkgs. Italian sausage, sliced
1 med. onion, diced
1 bay leaf
salt & pepper to taste

Wash lentils, drain well. Cover lentils with cold water and bring to boil. Boil 10 minutes and drain again. Add bouillon, ham hock and bring to boil. Lower heat and cook one hour with bay leaf.

Saute onions. Add onions, potatoes and sliced sausage to lentils. Simmer till everything is well done. Mix butter and flour and stir into mixture until desired thickness is obtained. Serves 6-8.

SOUPE APRES

Betty Urban (Mrs. Andy)

1 long loaf French bread
1 c. grated Swiss
3 Tbsp. butter
5 yellow onions, peeled & sliced
1 head celery, coarsely cut, including leaves
1 tsp. peppercorns, salt & nutmeg
1 bay leaf
6 c. consomme, boiling hot
1 bottle dry white wine

Butter a big casserole generously. Line the bottom with thin slices of French bread. Sprinkle with cheese and repeat until dish is 2/3 full. Sprinkle 1/2 teaspoon nutmeg over top, cover and set aside. Saute onions and celery in the melted butter with all the seasonings. Cover and simmer 5-6 minutes over medium heat. Add the hot consomme, stir well; cover and simmer over lowest heat for 1 hour. Strain slowly over the bread/cheese casserole. Cover and bake 1 hour at 400 degrees. Serve in wide soup plates, handing along the wine bottle for each guest to douse over his portion.

Write your extra recipes here:

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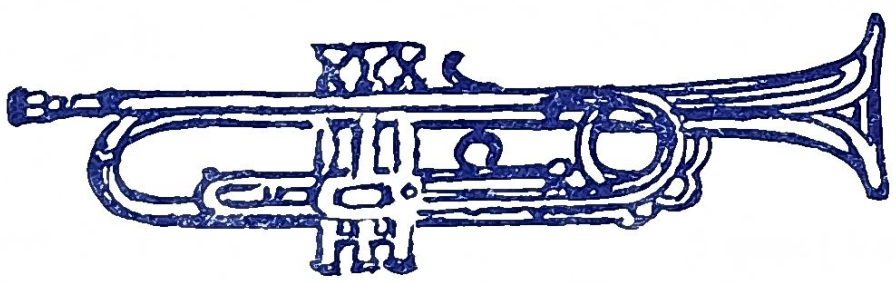
MAIN DISH



MAIN DISHES

BEEF STROGANOFF A LA RUSSE

Ruth Sieler

2 Tbsp. beef chuck, cut in 1" cubes
1/2 c. finely chopped onion
1 clove garlic, finely chopped
1/4 c. bacon drippings
1 tsp. salt
1/2 c. water
1 beef bouillon cube
1/2 c. canned mushroom pieces
1 tsp. sherry flavoring
1 Tbsp. Worcestershire sauce
1 c. commercial sour cream

Cut meat into half-inch strips and dust lightly with flour.

Fry with onions and garlic in hot bacon drippings until browned; add salt, water, bouillon cube and mushroom pieces; cover and simmer about 1 1/2 hours or until tender.

Add sherry flavoring and Worcestershire sauce about 30 minutes before meat is done; blend in sour cream and heat slowly without boiling; serve over hot cooked noodles.

Serves six to eight.

BRUNCH SPECIAL

10 slices white bread
6 eggs
3 c. milk
2 Tbsp. snipped parsley
1 tsp. dry mustard
1 tsp. salt
2 c. shredded cheddar cheese
3 Tbsp. chopped onion

Heat oven to 325 degrees. Remove crusts from bread; cut bread into cubes. Beat eggs, milk and seasonings. Stir in bread cubes, cheese and onion.

Pour into ungreased baking dish, 11 1/2 x7 1/2 x 1 1/2. Bake uncovered 1 hour or until center is set.

8 servings.

JOE COOPER'S CHILE

Jill Tossberg

about 4 Tbsp. salad oil
3 lbs. beef round
4 c. water
1 sm. dried chile pepper
2 tsp. salt
5 cloves garlic
1 tsp. cumin
1 tsp. oregano leaves
1/2 tsp. pepper
1/2 tsp. cayenne
1 Tbsp. sugar
2 Tbsp. paprika
3 Tbsp. cornmeal
2 bay leaves

Heat 2 tablespoons of the oil in a 5 quart kettle over medium heat; add the beef a few pieces at a time and brown well on all sides, adding

(Cont.)

more oil as needed. Add water, cover, and simmer about 1 hour or until meat is tender when pierced. Add bay leaf, chile pepper, salt, garlic, cumin, oregano, pepper, cayenne, sugar and paprika. Cover and simmer 30 minutes, then skim fat, remove bay leave, stir in corn meal and bring to a boil. Cook until thickened, stirring constantly. Makes about 6 servings.

CEVICHE LAS BRISAS

Judd Klingberg

1 lb. red snapper*
6 limes, juiced
1 lemon, juiced
1 c. tomato juice
1 med. tomato, chopped
1/2 tsp. oregano
1 tsp. coriander
1/4 c. chopped onion
salt & pepper
1 or 2 tiny green chilies, chopped (handle carefully HOT!)

*Any kind of white fish may be used.

Cut fish into small dice and place in covered bowl with lemon and lime juice (juice must cover fish). Marinate 24 hours or at least overnight. Remove fish from marinade and mix with other ingredients. Serve well chilled.

Variation: Add diced avocado, green olives, sauteed garlic or chopped fresh coriander.

Add 5-10 drops tabasco and 1 tablespoon sugar - serve in clam shells with spoons.

SCAMPI

Pat Shepler

1 cube real butter
1/2 c. white wine
1 to 1 1/2 lb. fresh mushrooms, sliced
minced garlic as desired

Allow 1 to 2 shrimp per person, depending on the size of the shrimp. Butterfly extra large shrimp down the center.

Bring butter and wine to a boil, add shrimp and mushrooms. Simmer 7 minutes. Serve when this is done.

TEXAS HASH

Glenda McCann

2 lg. onions, chopped
1 lg. bell pepper, chopped
1 can tomatoes (2 c.)
1 lb. hamburger
2 tsp. salt
1/2 tsp. pepper
1 tsp. chili powder
3 Tbsp. Wesson oil
1/2 c. uncooked rice

Saute onions and peppers in oil until golden. Add other ingredients and put in 2 quart casserole and cook in moderate oven 1 hour.

HAMBURGER-POTATO CASSEROLE

Glenda McCann

1 lb. lean ground beef
1/2 pkg. dry onion soup
1 box Tater Tots
1 can mushroom soup
1 c. cheddar cheese, shredded

Crumble raw hamburger on bottom of 8x8 inch pan. Sprinkle on onion soup. Next spread on Tater Tots. Pour cream of mushroom soup over mixture and top with grated cheese. Bake 350 degrees for 1 hour.

ENCHILLADES

Glenda McCann

1 lb. hamburger, browned
1 lb. cheddar cheese, sliced in long cubes

Mix in bowl:

1 c. sour cream
1/2 can green chili peppers, diced
1 1/2 c. cottage cheese
salt to taste

Steam tortillas, then fill with 1 tablespoon of cream mixture, hamburger and cube of cheese. Roll and put in pan. Cover tortillas with sauce and sprinkle with cheese. Bake 20-25 minutes.

Sauce:

#3 can enchillada sauce
2 makings thin white sauce

Thin White Sauce (Makes 1 1/2 c.):

1 Tbsp. butter
1 Tbsp. flour
1/4 tsp. salt
1 1/2 c. milk

In pan melt butter over low heat. Blend in flour, salt and mix. Pour in milk and stir with whisk. Cover until bubbly.

BUSY DAY CASSEROLE

Glenda McCann

1 1/2 lbs. ground beef
2 c. tomatoes
1 med. onion, chopped
4 thinly sliced potatoes
1 box frozen corn
1 box frozen peas

Spray 9x12 baking pan with Pam. Place meat in bottom of pan and add tomatoes and onions. Put sliced potatoes on top of this. Add corn and peas. Bake at 350 degrees for 2 hours. Top with grated cheese before serving.

LASAGNA

Dee Hadley

1 tsp. Lawry's Seasoning Salt
2 lbs. ground chuck
2 cloves garlic, crushed
1/2 tsp. pepper
1#2 1/2 can tomatoes
1 lg. can tomato sauce
1 pkg. Lawry's spaghetti sauce mix
1 pkg. lasagna noodles
12 oz. Mozzarella cheese, sliced
1/2 lb. Ricotta or dry curd cottage cheese
1/2 c. grated Parmesan cheese

Brown meat, drain fat, add seasoning salt, garlic and pepper. Stir in tomatoes, tomato sauce and Lawry's spaghetti sauce mix. Cover and simmer 30 minutes. Cook lasagna noodles. Layer sauce mixture, lasagna, Mozzarella cheese, Ricotta or cottage cheese and sauce in that order in 4 quart casserole or pan. Make two layers if desired.

Sprinkle with Parmesan. Bake 30-45 minutes at 350 degrees. Serves 10-12.

LASAGNE VERSION II

Helen Eastlick

Meat Sauce:

2# hamburger, crumbled, fried and drained

Add:

1 tsp. garlic powder
1 Tbsp. chopped parsley
1 Tbsp. basil
1 1/2 tsp. salt
1 #1 can stewed tomatoes
1 - 12 oz. can tomato paste

Simmer for 30 minutes.

Cottage Cheese Layer-Mix together in a large bowl:

2 - 12 oz. cartons cottage cheese
2 beaten eggs
1 tsp. salt
1/2 tsp. pepper
2 Tbsp. chopped parsley
1/2 c. Parmesan cheese

Plus:

1 - 10 oz. pkg. lasagne noodles
1# Mozzarella cheese, sliced thin

Boil noodles in salted water. Drain and make layer of noodles in bottom of 9x13 pan; next layer 1/2 cottage cheese mixture; next 1/2 Mozzarella slices; then 1/2 of the meat sauce. Repeat layers once more in same order. Bake at 375 degrees for 60 minutes before cutting in squares. Makes a 13x9 pan FULL!

QUICK & EASY COQ AU VIN

Serves 4.

4 chicken breasts
3/4 c. vin rose
1/4 c. soy sauce
1/4 c. salad oil
2 Tbsp. water
1 clove garlic, minced
1 tsp. ginger
1/4 tsp. oregano
1 Tbsp. brown sugar

Place chicken breasts in casserole with cover. Mix liquids and condiments and pour over chicken. Bake covered 1 1/2 hours at 350 degrees.

CHICKEN TORTILLA

Marjorie Freeman

Serves 4.

12 corn tortillas
4 whole chicken breasts or equivalent
4 Tbsp. broth
1 can cream of chicken soup
1 can cream of mushroom soup
1 can salsa (blue label)
1/2 c. milk
Tbsp. dry onion
1 lb. grated Tillamook cheese

Grease large pan. Layer starting with tortilla, chicken, onion sauce, cheese and repeat. Refrigerate 24 hours before baking. 350 degree oven 1 hour or until chicken is done.

GOURMET CASSEROLE

Marjorie Freeman

Serves 8.

2 lb. bulk pork sausage
1/2 c. chopped onion
1/3 c. chopped green pepper
1 - 10 1/2 oz. can cream of mushroom soup
3/4 c. milk
1/2 c. shredded process American cheese
1 - 3 oz. can sliced mushrooms, undrained
1 - 2 oz. jar sliced pimiento, drained
2 c. cooked wild rice
2 c. cooked white rice

Heat oven to 350 degrees. Shape sausages into 1 1/2 inch balls. Brown well on all sides. Cover and cook 10 minutes. Remove sausage balls and drain on paper towels. Combine with remaining ingredients. Pour into 2 quart casserole. Cover and bake for 45 minutes or until center is bubbly. Stir before serving. Garnish casserole with green pepper rings. If in a hurry brown meat and mix with rice.

CHICKEN-BROCCOLI CASSEROLE

Ginger Walworth

2 c. cooked chicken, chopped (2 breasts)
1 pkg. frozen broccoli
1/2 c. sliced almonds
4 oz. sliced mushrooms, fresh or canned and drained
1/4 c. butter or margarine
1/2 c. flour
2 c. milk
1 c. chicken broth
4 hard boiled eggs, sliced
2 tsp. salt
1/4 tsp. pepper
1/8 tsp. thyme
1/8 tsp. curry
1 can French fried onion rings

Steam chicken; chop. Cook eggs. Cook broccoli; drain. Saute mushrooms and almonds in butter. Add flour and seasonings. Over low heat, add broth and milk. Cook until mixture is thick. Stir in chicken, broccoli and eggs. Place in greased 2 quart casserole. Top with onions.

Bake at 325 degrees for 25-30 minutes.

If making ahead, don't add onions until ready to bake. Bake about 10 minutes longer.

BROCCOLI AND CHICKEN

Jeanne O'Connor

Serves 6.

Cook 2 packages frozen broccoli (drain well). Put into the bottom of casserole (I use fresh broccoli when I can). Add:

6-8 deboned chicken breasts (you can use 2 c. cooked sliced chicken or turkey)
1 Tbsp. curry powder

Mix:

2 cans cream of chicken soup
1 c. mayonnaise
1/2 c. cooking wine
2 Tbsp. lemon juice

Pour this mixture over the chicken. Top with:

1 c. shredded cheese
1 c. toasted bread crumbs

Bake at 350 degrees for 30 minutes.

This casserole can be turned to a lower heat if it is necessary to hold it before serving.

CHICKEN DINNER

Katy Kjallin

For 8 rolls, bone 4 whole large (1 pound each) chicken breasts. Then pound each piece trying not to break or tear meat. Arrange pounded breasts with cut sides up and divide filling evenly among the

eight pieces; spread almost to edges, then roll up from narrow end. Place rolls with seam sides down in a shallow baking dish. Pour gravy over rolls. Cover with foil and bake in a 350 degree oven for 40 to 45 minutes. Serve sprinkled with chopped parsley

Mushroom-Sausage Filling:

Crumble into fry pan:

1# bulk pork sausage (spiced or Italian)

Cook till begins to brown. Add:

2/3 c. thinly sliced celery

2/3 c. thinly sliced green onions (with some tops)

Add:

1# thinly sliced mushrooms

2 cloves garlic, minced or mashed

Cook, stirring until most of juices have evaporated, for 6 to 8 minutes. Discard any excess fat. Add:

salt & pepper to taste

1/4 c. flour

Chicken Gravy - In saucepan, saute:

1 sm. onion, chopped

2 cloves garlic (minced or mashed)

In 4 tablespoons butter or margarine. Stir in till bubbly:

4 Tbsp. flour

1/2 tsp. dry mustard

Remove from heat and stir in:

1 - 10 3/4 oz. can cond. chicken broth

1/3 c. Vermouth
1/3 c. water

Cook, stirring until thickened. Season to taste with salt and pepper.

SWISS CHEESE FONDUE

Mrs. Keith Flick

1 lb. Swiss cheese, shredded
3 Tbsp. flour
1 clove garlic

2 c. dry white wine
1 Tbsp. lemon juice
3 Tbsp. Kirsch or Brandy

2 loaves French bread, cut into cubes, leaving crust on 1 side of ea. piece

(Cont.)

Rub fondue pot with garlic. Add wine, start at low heat. Dredge cheese lightly with flour. When bubbles rise in wine, add lemon juice, then add cheese slowly, stirring with wooden spoon, until melted.

Add Kirsch and spices, stirring. Keep at simmer. Serves four as a main dish, eight as an appetizer.

SWISS EGG PUFFS

Karla Dudley

In a 1 1/2 quart pan, combine 1/2 cup milk, 2 tablespoons butter, 1/4 teaspoon salt, and a dash pepper. Bring to a full boil and all at once add 1/2 cup flour, unsifted. Stir over medium heat until mixture leaves sides of pan and forms a ball. Remove from heat and beat in 2 eggs, one at a time, until mixture is smooth and well blended. Beat in 1/3 cup shredded Swiss cheese, and a hand full of sesame seeds. Using 2 large spoons, make 4 equal mounds of dough on a greased baking sheet, mounds should be about 2 inches apart. Sprinkle a little shredded cheese and sesame seeds over them. Bake in 375 degree oven for 40 minutes, or until puffs are well browned and crisp. Serve hot. Makes 4 puffs. (I usually double or triple this recipe and freeze extras.)

EASY CHEESE PUFF

Dee Heaney (Mrs. Sherman)

Combine:

7 well beaten eggs
2 c. sm. curd cottage cheese
1 1/2 c. (1/2#) shredded jack cheese
1 1/2 c. (3/4#) crumbled Feta cheese
3/4 c. flour
3/4 c. milk
1 tsp. baking powder
1/2 c. melted butter*

*Melt 1 cup butter. Pour some on bottom of 10x12 inch baking dish. Add 1/2 cup to batter and pour batter over casserole. Drizzle remaining butter over top of batter.

Preheat oven to 400 degrees. Put casserole in and turn oven down to 350 degrees. Bake 50 minutes.

EGG RECIPE

Ruth Sieler

8 eggs, slightly beaten
3/4 c. milk
8 slices bread, cubed
1 c. grated American cheese
1 c. grated cheddar cheese
1 can mushrooms (opt.)
1 can mushroom soup diluted with 1/2 can milk
3/4 tsp. dry mustard
salt & pepper to taste

Mix all of the above and pour over 1 pound of bacon browned and crumbled (you can use sausage or ham). Cover and bake for 2 hours at 300 degrees-take cover off for last 15 minutes so it will brown. This is better if you make it the night before serving. Great for company.

CHICKEN PARESIAN W/BROCCOLI

Margaret Elliott

2 pkg. frozen broccoli spears

Sauce:

1 can mushroom soup
1/3 c. cream
1/8 tsp. coarse pepper
1/4 tsp. rosemary
1 tsp. Worcestershire sauce
2 Tbsp. dry sherry

3 whole breasts, cooked chicken
4 slices processed American cheese
1/2 c. soft bread crumbs, buttered (or enough to cover)

Cook broccoli until tender, combine sauce ingredients. Heat, add sherry. Arrange broccoli in shallow dish, cover with cut chicken, arrange cheese slices on chicken, pour sauce over and toss with crumbs. Cook in a 425 degree oven for 10 minutes.

ARTICHOKE CHICKEN

Jeanne Slater

1 lg. fryer or 4 chicken breasts
1 1/2 tsp. salt
1/4 tsp. pepper
1/2 tsp. paprika
6 Tbsp. butter
1/4 lb. fresh mushrooms, sliced (or 4 oz. can)
1 jar marinated artichoke hearts
2 Tbsp. flour
2/3 c. chicken broth
3 Tbsp. sherry
1/4 tsp. rosemary

Sprinkle chicken with salt and pepper, paprika; brown in 4 tablespoons butter, place in casserole dish and arrange artichoke hearts around pieces of chicken. In skillet saute mushrooms in remaining 2 tablespoons butter, sprinkle flour over mushrooms, stir in chicken broth, sherry and rosemary. Pour over chicken, cover and bake at 375 degrees for 40 minutes. Serve over rice. Serves 4.

CASHEW CHICKEN

Agnes Staggs

2 whole chicken breasts, skinned, boned & cubed
1 tsp. salt
1 tsp. soy sauce
1 tsp. cornstarch
dash white pepper
1 sm. onion, cubed
1 1/2 c. green veg., cut up (can use broccoli, pea pods, asparagus, etc.)
1 Tbsp. cornstarch, dissolved in 2 Tbsp. soy sauce and 1/4 cup chicken broth or water
1 c. roasted cashews
1 green onion, minced (include top)
1 Tbsp. oil for stir-frying

(Cont.)

Marinate chicken in first 4 ingredients and let stand for at least 20 minutes in refrigerator. Set Wok or fry pan on high heat, add 1 tablespoon oil, heat until hot. Stir-fry chicken 2-3 minutes or until white. Move to edge of pan or Wok; add remaining oil, stir-fry onion 1 minute, add vegetables and stir-fry til tender-crisp. Return chicken to center of pan or Wok; stir in cornstarch mixture, cook until thickened. Stir in cashews and garnish with green onions. Serve with rice. Serves 4.

CHICKEN A LA VANDERBILT

May Goslein

5 whole chicken breasts (or 10 halves)
8 to 10 slices boiled ham
1/2 lb. fresh mushrooms, sliced
1 Bermuda onion
1/2 c. butter (about 3 Tbsp. flour)
1 c. whipping cream
1 Tbsp. French paprika
a dash of nutmeg, pepper & salt to taste
1 c. grated parmesan cheese

Boil the chicken in very little water put in a few celery leaves and onion, salt and pepper. Boil about 50 minutes or until done. Set aside to cool. Then skin, bone and half the chicken.

Chop the onion and saute them in the butter, add the mushrooms, paprika, nutmeg and the flour and the cream if sauce is too thick, use some of the chicken-broth. Taste for seasoning.

Put half of this sauce in a 9x13 Pyrex dish and in a standing up fashion put a slice of ham then a half chicken breast until dish is filled. Pour the rest of the sauce over and sprinkle with the parmesan cheese.

Bake in a 325 degree oven about 40 to 50 minutes.

MOM'S NO PEEKIE CHICKEN

Migs Mason

Combine:

1 pkg. BROWNED rice a roni
1 1/2 c. boiling water

Pour water over rice and place in bottom of a large Pyrex baking pan (I don't use seasoning package in rice a roni).

1 lg. can mushrooms (& the juice)
1 fryer cut into pieces (on top rice)
1 can mushroom soup
3/4 c. sherry over chicken; then

Sprinkle on 1/2 package onion soup mix. Cover with light foil and bake 1 1/2 hours at 350 degrees and No Peeking!

1 chicken serves 4-6 people. For buffet supper I make ahead and use breasts and thighs-can be kept warm on Salton heat tray for some time.

CHICKEN KIEV

Pat Anderson

Chicken Kiev is more a process than a recipe for a Chicken Kiev. 1/2 chicken breast, skinned and deboned. Pound almost to a pulp. Salt with a piece of butter about the size and shape of the first two joints of your little finger.

Dip the butter in rosemary and dried parsley. Lay butter on pounded chicken, roll fold in ends, so the butter is encased completely in chicken. This is important as a good Kiev should pop when cut into.

Next roll the Kiev in flour be sure it is covered well. At this point you may set it aside (in refrigerator as a Kiev must be cooked just at serving time.

Beat whole egg. Have bread crumbs ready (best bread crumbs with flavor I know is to crush Franciso Brand seasoned croutons).

Have oil to deep fry Kiev's in at 365 degrees very important to have oil this hot.

Now take your floured Kievs. Dip in the beaten egg, roll in the bread crumbs. Fry. It only takes 7 minutes to cook.

This is a recipe for one Kiev (1/2 chicken breast, so just make as many as you please maybe 2 for a dinner serving one for a luncheon.)

Remember the 365 degree oil.

CHICKEN YUM YUM

Gay Quoidback

2 broiler-fryer chickens, cut up

You can also use chicken breasts or thighs.

1 - 8 oz. bottle Russian Salad Dressing
1 env. dry onion soup mix
1 - 10 oz. jar apricot & pineapple preserves
1/4 tsp. curry powder

Combine Russian dressing-dry onion soup mix - preserves-curry powder.

Pour over chicken parts which have been placed single layer, skin side up, in large shallow baking dish. Bake 1 1/2 hours at 325 degrees, basting occasionally with pan drippings. Makes 6 to 8 servings.

SUKIYAKI

Carol Bradford

4 chicken breast halves, boned and cut in thin strips
2 Tbsp. veg.oil
1 onion, sliced thin
1 c. celery w/leaves
1/4 c. chicken broth
2 Tbsp. soy sauce
2 tsp. sugar
1 - 5 oz. can bamboo shoots
1/2 lb. fresh spinach, shredded
1/2 lb. sliced fresh mushrooms

(Cont.)

For quick handling or preparing at table, arrange chicken and vegetables on large platter. Brown chicken in hot oil in large skillet. Add onion and celery with broth, soy sauce and sugar. Cover and cook over low heat about 5 minutes. Add remaining ingredients. Cover and cook slowly 5 minutes, stir once. Serve with rice. 4-6 servings.

CHEESEBURGER PIE

Vona Williams

1 unbaked 9" pie shell
1 lb. ground beef
1/4 c. chopped onion
1/4 tsp oregano
1/4 tsp. pepper
1 tsp. salt
1/4 c. chili sauce
1/4 c. dry bread crumbs
1 sm. can tomato sauce

Brown onions and ground beef. Add remaining ingredients. Mix well and pour into unbaked pie shell.

Cheese Topping:

1 beaten egg
1/2 teaspoon each salt, dry mustard and Worcestershire sauce
1/4 c. milk
2 c. grated cheese

Mix well. Spread over ground beef mixture and bake in a 425 degree oven for about 45 minutes or until crust is golden and topping is bubbly.

DIAMOND JIM BRADY'S SPINACH EGGS

Maria Nelson

1 1/2 lbs. ground meat, browned and seasoned to taste
14 eggs, beaten with 1 Tbsp. cream
1 chopped onion
1 pkg. chopped spinach
1 c. shredded cheddar cheese

Brown meat, add onion and cook slightly. Melt butter in skillet, add beaten eggs, meat and onion mixture, cheese. Cook til eggs are done and firm. Serves 6 generously. (Great for Brunch.)

HOSPITALITY CASSEROLE

Ruth Hittle

1 lb. dried lima beans (makes 2 1/2 c. cooked)
1 lb. ground beef (cooked in 4 Tbsp. shortening)
2 cans tomato sauce
1 med. onion, green pepper, chopped
1/2 c. br. sugar, 1 Tbsp. mustard (prepared) and 2 Tbsp. barbecue sauce

Soak beans in 4 cups cold water overnight or about 4 hours. Then

(Cont.)

add 2 cups water and salt and simmer 45-60 minutes till tender. Drain and save liquid. Add tomato sauce and liquid that seems necessary.

Put beans in large casserole and pour meat sauce over, arrange small bacon pieces on top. Bake 1 hour uncovered at 375 degrees. Cover if getting too brown and turn down 250 degrees and add more liquid if too dry. Serves 8.

TERIYAKI HAWAIIAN STYLE

Pat Simonsen

Select a lean roast and have the butcher slice the meat 1/4 inch thick. Then at home slice the meat into 3/4 to 1 inch strips, and pass it through wooden skewers. Place the meat on skewers in a container and marinate for 4 hours or more in sauce.

Sauce:

1/3 c. soy sauce
1/2 c. sugar
1 tsp. sherry
1/2 tsp. ginger root, crushed or grated
1 clove garlic, crushed or grated

Charbroil or oven broil to desired doneness. Sauce is for one pound of meat.

HUNGARIAN POT ROAST

Carylne Axon

3 to 4 lb. pot roast
3/4 c. chopped celery
1/2 c. flour
1 sm. can tomato sauce
1 onion, sliced
1/2 c. water
1/2 c. sour cream

Work flour into roast and brown in hot fat. Add celery, water, tomato sauce, top with sliced onion. Simmer for about 3 hours-adding water if needed.

Thicken gravy and before serving add sour cream. Serve with hot buttered noodles.

"MORE" CASSEROLE

Mary Fletcher

Brown in skillet:

1 lb. ground beef
1 c. chopped onion

Drain off fat. Mix ground beef and onion with one 8 ounce package noodles, cooked and drained. Combine and add one package frozen peas, thawed, one can whole kernel corn, drained, one can water chestnuts, drained and diced, one can mushroom pieces, drained. Set aside.

(Cont.)

In a saucepan, combine one can cream of celery soup, 1 1/4 cups milk, 1 tablespoon Worcestershire sauce, 2 teaspoons salt, 1/4 teaspoon garlic powder. Stir and cook till bubbly and then add 1 pound grated cheddar cheese. Pour sauce over noodles and ground beef and mix well. Sprinkle with 1 cup grated cheddar cheese. Bake at 350 degrees for 40 minutes. Makes 3 quarts.

JUMBO PIZZA LOAF

Donalea Brooks

1 loaf sour dough French bread
3/4 lb. ground chuck steak
1/2 tsp. oregano
1 tsp. salt
dash of pepper
1/4 tsp. Italian herbs
1/3 c. parmesan cheese
1 can tomato paste
1/4 c. butter
1/4 c. chopped green onions
1/4 c. chopped black olives
2 tomatoes, sliced
1 c. cheddar cheese, grated
1 c. Mozzarella cheese, sliced or grated

Brown meat, add salt, pepper, oregano, Italian herbs, tomato paste and parmesan cheese. Butter halves of bread, add meat mixture, cheddar cheese, onions, olives, tomato slices and top with Mozzarella cheese. Bake at 350 degrees for 15 minutes until heated thoroughly and cheese has melted. Can be prepared ahead of time, except for tomato slices.

SPAGHETTI SAUCE

Marge Eret

2 lbs. ground beef
1/4 to 1/2 c. olive oil
2 tsp. salt
2 to 4 med. size onions, minced
1 to 4 cloves garlic, minced
1/2 c. finely cut celery
2 lg. carrots, shredded
1 c. chopped parsley
1 qt. tomato sauce
2 - 4 oz. cans tomato paste
1 to 2 c. dry white or red wine
1/2 to 1 tsp. dry basil
1/2 to 1 tsp. marjoram
1 c. chopped fresh mushrooms
1 to 2 c. grated parmesan cheese
1 1/2 to 2 lbs. spaghetti

Brown ground beef, lightly. (The amount of oil used will depend on the fat in the meat.) Add salt, onion, garlic, celery, carrots and parsley. Cook until limp.

Add tomato paste, tomato sauce, wine, basil, marjoram and mushrooms. Simmer, uncovered, for an hour or more for best flavor, however, this can be simmered for 30 to 40 minutes and be used.

Add parmesan cheese, fold into sauce just before pouring over and mixing with spaghetti.

This sauce freezes well. 10 to 16 servings.

BEEF RAGOUT

Donna Thomas

6 slices bacon
2 1/2 lbs. lean boned chuck, cut in 1 1/2" cubes
salt and pepper
1 - 10 1/2 oz. can cond. beef broth
1 1/4 c. water, divided
1/2 c. dry red wine
2 cloves garlic, crushed
1 lg. bay leaf
10 or more SMALL fresh onions (or 1 - 8 oz. can sm. white onions)
1 - 1 lb. can baby carrots (or 5-6 fresh, quartered)
1 - 16 oz. can sliced broiled mushrooms (or 10 fresh sliced mushrooms)
2 Tbsp. flour

Fry bacon; drain and crumble. Set aside. Brown beef in drippings. Pour off excess. Salt and pepper. Add broth, 1 cup water, wine, garlic, bay leaf (and onions, IF FRESH). Cover and simmer 1 1/2 hours or until beef is tender. Remove bay leaf. Drain canned vegetables (if using fresh carrots, add them 45 minutes earlier). If using fresh mushrooms, saute before adding. Then blend remaining 1/4 cup water into flour. Push meat and vegetables aside, add water and flour into liquid to thicken. Simmer 10-15 minutes. Stir in crumbled bacon and serve (serve with fruit salad and hard rolls).

For St. Patrick's Day, we add potato cubes 20 minutes before cooking is finished and call it "Mulligan Stew". Serves 4-5 heartily.

NACHOS

Julie Wanderer

In a frying pan crumble 1/2 pound ground beef and 1/2 pound sausage add 1 onion, chopped. Brown and season with salt.

In a shallow 10x13 pan spread 1 or 2 cans refried beans. Top evenly with meat. Chop 1 - 4 ounce can whole green chiles (remove seeds). Sprinkle on top of beans. Cover with 2 or 3 cups shredded Jack or cheddar cheese. Drizzle 3/4 cup prepared taco sauce over cheese. Cover and chill if made ahead. Bake uncovered in 400 degree oven 20 to 25 minutes. Remove from oven and sprinkle with 1/4 cup chopped green onion and 1 cup pitted ripe olives. Mound 1 mashed avocado in center of pan. Top mound with 1 cup sour cream and parsley sprigs. Tuck 8 cups fried tortilla pieces or corn chips around edges. Serve at once.

BURRITOS

Judy Froke

3 doz. extra lg. tortillas
6 lbs. hamburger
2 lbs. cheddar cheese, grated
2 lbs. bar-b-cue sauce w/onions* (28 - 32 oz. size bottle)
3 jars Tomalillo Sulsa or Chow Chow
1 sm. can tomato sauce
1 lg. onion
3 cans refried beans (1 lb. 14 oz.)
Heat beans

(Cont.)

Fry hamburger and onion, salt to taste. Add sulsa, bar-b-cue sauce and tomato sauce. Bring to a boil and simmer a short time.

Fry tortillas lightly to warm. Spread with beans in the center. Add hamburger mixture and cheese. Fold tortilla, both sides to cover center, then bottom and top to seal. Wrap individual tortillas in foil and freeze. Reheat like a TV Dinner.

Yield - 36. Serve - 1 per person, very filling.

*Optional - may also use b-b-q sauce without onions.

QUICK, HOMEMADE CHILI

Ann Norquist

2 Tbsp. Wesson oil
1 clove garlic, minced
2# ground round
2 - 15 1/2 oz. cans of sm., red beans or kidney beans, undrained
1 c. chopped onion
1 med. green pepper, chopped (opt.)
4 - 8 oz. cans tomato sauce
2 tsp. salt
1-2 (or 3-4) tsp. chili powder

Cook and stir garlic and meat in hot Wesson oil in large skillet until meat loses red color. Add beans, with liquid, onion and green pepper. Pour in tomato sauce. Add salt and chili powder. Stir. Simmer over low heat, stirring occasionally, until chili is desired thickness-about 45 minutes.

HAM LOAF

Marge Ofstun

Another recipe of my mothers. It can be mixed ahead of time, is perfect for a big family dinner or company.

Grind together:

2 1/2 lbs. ham
2 lbs. lean beef
1 lg. onion
1 green pepper

3 c. bread crumbs
3 eggs
3/8 tsp. cloves
1 1/2 tsp. salt
3/8 tsp. pepper

Mix well. Pat into loaf pan, unmold in baking dish. Cover with

1 lg. can crushed pineapple
1 c. apricot nectar
1/2 c. catsup
1 Tbsp. lemon juice

Mixed. Bake at 285 degrees - 2 hours, basting occasionally.

B B Q SPARERIBS

Diane Falkenstein

2 cans tomato soup
1 med. bottle ketchup (1 1/4 soup cans)
1/4 bottle Worcestershire sauce
1/2 lg. bottle (1 sm.) A-1 Steak Sauce
1/2 onion, chopped
3/4 to 1 c. sugar
10-12 country style spareribs

Boil ribs for 1 - 1 1/2 hours. Then bake ribs in casserole without sauce for 1 hour at 300-325 degrees.

For the sauce - Saute onions, add remaining ingredients and simmer for 1/2 hour.

After baking ribs without sauce, pour sauce over ribs and bake 1 hour at 300-325 degrees. Ribs may also be cooked over barbecue grill.

SWEET & SOUR PORK

Margaret Elliott
(Mrs. Robert)

Cube about 1 pound cold cooked pork. Make a batter of 2 beaten eggs, 2 tablespoons flour, salt to taste. Heat 1/4 cup salad oil and 1/2 teaspoon salt. Pour in pork and egg batter-brown.

Slice 1/2 cup celery, 1/2 cup green pepper, 1 can pineapple chunks. (Reserve juice.) Add to pork with 1/2 cup water. Cover and simmer to tender crisp.

Mix 1/2 cup white sugar, 1/2 cup vinegar, 1/2 cup pineapple juice, 2 tablespoons soy sauce, 2 tablespoons cornstarch. Pour over meat mixture, stir till thick and clear. Also great with chicken.

PIQUANT PORK CHOPS INVERNESS

Allen Allgate

4 pork chops
2 Tbsp. Dijon mustard
2 Tbsp. safflower oil
1 Tbsp. flour
1 c. milk
1/2 c. dry sherry
1/2 tsp. salt
12 sliced pimiento-stuffed green olives
a little snipped fresh parsley (opt.)

Spread both sides of chops with mustard. Place with oil in iron skillet. Cook until well done. Discard all but 2 tablespoons of fat. Add flour, milk and salt to make gravy. When gravy is thickened, add sherry, green olives and parsley. Simmer briefly.

MARINATED BONED LEG OF LAMB

Barbara Bishop

Serves 6+

Bone 6 to 7 pound leg of lamb and shape so it is flat. Make a marinade of:

(Cont.)

3/4 c. chopped onions
3/4 c. olive oil
1/4 c. vinegar
1 tsp. salt
1 tsp. pepper
1/4 tsp. oregano
1 bay leaf, crushed
1 clove garlic, crushed

Marinate lamb 24 to 48 hours in refrigerator.

Now drain lamb (saving marinade). Put the lamb, fat side up brushed with marinade under broiler 8 minutes, turn over do the same on other side, should be a golden brown. Continue to bake at 325 degrees (fat side up) basting occasionally until meat is tender but pink inside. Approximately 1 1/2 hours.

VEAL SCALLOPINE

Pat Rosenzweig

1 1/2 lbs. veal round
2 eggs
3 tsp. Spice Island spaghetti seasoning
Italian Herb Seasoning
1/2 tsp. salt
1/4 c. parmesan grated cheese
1/2 c. fine French bread crumbs
1/4 c. olive oil (I use Bertollis)
1/2 c. white wine
16 oz. tomato sauce
1/2 lb. fresh mushrooms, sliced

Cut the veal into desired serving sizes and pound into thin scallops.

Beat the eggs with one teaspoon of the spaghetti seasoning. Add salt and one teaspoon of cold water to egg mixture. Combine the parmesan and the bread crumbs.

Dip meat into the egg mixture and then into the bread crumb mixture. Let the meat rest on wax paper, about thirty minutes.

Combine the wine, tomato sauce, mushrooms and the remaining 2 teaspoons of spaghetti seasoning. Simmer on low heat for at least thirty minutes, stirring frequently. Put olive oil into a heavy skillet and brown the meat quickly until golden brown. While the meat is browning, sprinkle it with a little Italian Herb Seasoning and salt to taste.

Everything except combining the sauce and meat can be done a day ahead. The meat can be reheated on a cookie sheet, covered with foil in a moderate oven. Do not let meat dry out. Preheat oven to 350 degrees, leave meat out until it is room temperature and heat meat for 10 to 15 minutes. Heat the sauce, put meat on a hot platter, top with the heated sauce and serve. Serves six.

SHRIMP AU GRATIN

Leslie Dahl

1 can cream of mushroom soup
1 - 8 oz. pkg. Velveeta cheese
2 cans shrimp or equal amt. of fresh or frozen fish
3 hard cooked eggs, chopped
1/2 lb. mushrooms, sliced & sauteed
3 Tbsp. sherry

Heat soup in double boiler and add chopped cheese, mushrooms and eggs. Heat until all the cheese has melted into sauce. Add sherry and shrimp. Pour into shallow casseroles or baking shells. Cover with buttered crumbs and brown in oven. Lobster, or crab can also be used in this recipe.

SALMON QUICHE

Shirley Elliott

3 eggs
1 1/4 c. half & half
2 Tbsp. finely chopped parsley
1/4 tsp. each salt & onion powder
1 - 1 lb. can salmon, drained
3/4 c. shredded med. cheddar cheese
9" unbaked pie shell
1/2 c. sliced ripe olives

Beat eggs until light and mix in half and half, parsley, salt and onion powder. Separate salmon into bite-sized chunks and discard skin and bones. Place salmon and half the cheese in the pastry shell. Sprinkle with olives and remaining cheese. Pour in the custard and bake in a hot oven (425 degrees) for 10 minutes. Reduce temperature to moderate (350 degrees) and bake 25-30 minutes longer or until set. Cut into wedges. Makes 4-5 servings.

SWISS PIE WITH CRAB MEAT SAUCE

Maria Nelson

1 unbaked (9") pastry shell
4 slightly beaten egg yolks
1/8 tsp. ground nutmeg
1 1/2 c. light cream
1/2 tsp. salt
6 oz. natural Swiss cheese, shredded
4 egg whites (1 1/2 c.)

Bake pastry shell in 450 degree oven for 7 minutes; remove. Reduce temperature to 350 degrees. Combine egg yolks, cream, salt and nutmeg. Beat egg whites till stiff peaks form; fold into yolk mixture. Fold in cheese. Pour into pastry shell. Bake in 350 degree oven for 40 to 45 minutes or till knife inserted just off center comes out clean. Let stand 5 minutes. Serve with Crab Meat Sauce: Heat one 7 1/2 ounce can (1 cup) crab meat, drained and flaked; in 2 tablespoons butter or margarine. Blend in 1 teaspoon flour and 1/8 teaspoon salt. Add 1 cup light cream; cook and stir till thickened. Makes 6 to 8 servings.

FILET OF SOLE VERONIQUE

Laurel Cole

Butter generously the bottom of a large shallow pan & add 2 shallots, chopped. Arrange 2 pounds filet of sole in the pan in one layer and season the fish with salt and pepper. Pour in 1 cup white wine. Cook the sole over low heat for 15 minutes, or until it flakes when tested with fork. With a broad spatula transfer the sole to a heated platter and keep it warm.

(Cont.)

Cook the liquid in the pan until it is reduced by 2/3 and pour it into a saucepan. Stir in 1 cup each of heavy cream and green seedless grapes and add 1 tablespoon flour mixed to a paste with 2 tablespoons butter. Cook the sauce over low heat, stirring constantly, until it is thickened. Add salt and pepper to taste. Pour the hot sauce over the sole and serve very hot. Serves 4.

CRAB-SHRIMP GOODIE

Linda Jeddeloh

Saute:

1 c. chopped celery
1/4 c. chopped onion
1/2 c. or more fresh, sliced mushrooms
1 chopped green pepper
sm. jar pimentos, chopped

Make sauce of:

3 Tbsp. butter
3 Tbsp. flour
1 tsp. Worcestershire
garlic powder
1/2 tsp. salt
1 1/2 c. whole milk
3-4 Tbsp. sherry
dash or two of tabasco

Combine the sauteed vegetables with the above sauce then mix this with:

1 c. mayonnaise
1 lb. cooked, shelled shrimp
1 lb. crab meat
about 3 c. COOKED rice

Put in large flat baking casserole. Top with slivered almonds and parmesan cheese. Bake for 30 minutes at 350 degrees. Serves 8.

PAELLA

Robyn Kilgore

3 Tbsp. olive oil
1 c. diced onions
1 clove garlic, minced
1/2 lb. fresh lean pork, cut in cubes
1 - 2 lb. broiling chicken, uncooked, meat cut from bone, or 1 lb. uncooked turkey meat
1 c. white rice, uncooked
1 lb. sliced mildly seasoned smoked sausage
1 c. peeled, sliced tomato, fresh or canned
3 c. chicken broth
1/2 c. dry white wine
pinch of saffron
1 lb. uncooked shrimp, peeled
1 uncooked sliced lobster tail
2 doz. mussels in shell, or little neck clams
2 Tbsp. pimiento, chopped
salt & pepper
1/4 c. finely chopped parsley

(Cont.)

Heat the oil in paella pan. Add the onion and garlic, cooking them until soft and yellow, not brown. Remove. Add pork and chicken and saute at medium heat until brown. Remove from pan. Add rice and sausage and stir until lightly toasted. Stir in tomatoes, the cooked chicken, pork, broth, wine and saffron; cook covered about 25 minutes. Add shrimp, lobster and mussels or clams; cook 6 minutes, stirring with fork. Add pimiento and stir. Correct seasonings. Add parsley and serve at once. Paella is best when eaten immediately. Serves 8.

ABALONE SAUTE ALMONDINE — Betty Ann Fike (Mrs. John T.)

(As served at the Clift Hotel in San Francisco, California.)

Start with very thin slices of abalone (less than 1/8 inch thick) and pound well to tenderize. Salt, pepper and lightly flour the slices. Dip into slightly beaten eggs.

THIS STEP IS THE MOST IMPORTANT: Heat clarified butter (enough to give you 1/4 inch in frying pan) as hot as possible without letting it burn. Add fish - saute 15 seconds, turn, saute 15 seconds on other side. Remove fish to heated plate or platter.

Deglaze pan by adding some lemon juice and a little dry, white wine.

Sprinkle toasted, slivered almonds over the abalone, then pour over sauce from pan and sprinkle with parsley.

Serve immediately with additional lemon.

SHRIMP AND ARTICHOKE SAUCE — Paula Salte

Makes 3 1/2 cups.

2 oz. bacon, chopped (about 1/3 c.)
1/4 c. chopped onion
2 Tbsp. butter or margarine
1 c. whipping cream
1 - 8 or 9 oz. pkg. frozen artichoke hearts, thawed, halved
1/2 c. canned tomatoes, undrained, chopped
1 tsp. dried basil leaves or dried marjoram leaves, crumbled
1/2 tsp. salt
1/4 tsp. ground nutmeg
1/8 tsp. freshly ground black pepper
4 oz. cooked sm. shrimp or 1 - 4 1/2 oz. can tiny shrimp, drained
hot cooked homemade Pasta/freshly grated Parmesan cheese

Cook and stir bacon and onion in butter in a 2 quart saucepan over medium heat until bacon is barely crisp, 3 to 5 minutes. Stir remaining ingredients except shrimp, pasta and Parmesan into bacon mixture. Heat to boiling; reduce heat and simmer uncovered until artichokes are tender and sauce is thickened, 8 to 10 minutes.**

Stir shrimp into artichoke mixture. Heat until hot. Serve sauce

(Cont.)

over hot cooked pasta. Pass grated Parmesan.

**TIP: Recipe can be prepared to this point up to 6 hours in advance. Store covered in refrigerator. Heat to boiling; reduce heat and cover. Simmer 10 minutes, then proceed to next step.

HOT CRAB SOUFFLE

Jacquie Harwood

8 slices bread
2 c. crab or shrimp
1/2 c. mayonnaise
1 onion, chopped
1 c. celery, chopped
1 green pepper, chopped
3 c. milk
4 eggs
1 can mushroom soup
cheddar cheese, grated
paprika

Dice half the bread into bottom of a very large baking dish (also trimmed crusts from the remaining slices). Mix crab, mayonnaise, green pepper, onion and celery and spread over diced bread. Place the remaining, trimmed slices of bread over the crab mixture to cover. Extra bread may be needed, depending on the size of baking dish. Mix eggs and milk together and pour over bread-crab mixture. Cover and refrigerate overnight.

Bake 325 degrees for 15 minutes. Spoon condensed soup over the top. Top with the grated cheese and paprika. Bake 1 hour longer.

Yield -12 servings.

BAKED STUFFED SALMON WITH LEMON RICE STUFFING

Mike Lawrence

Fill the cavity of a 3 to 5 pound dressed salmon with the stuffing. Sew the opening closed with a heavy thread. Place the fish in a well greased baking pan. Arrange 4 bacon slices over the top of the fish. Bake, uncovered, in a moderate oven (350 degrees) for 45 to 60 minutes, or until the fish flakes when tested with a fork; baste several times with drippings or with melted butter. Remove thread before serving. Makes 6 to 10 servings, depending on the size of the fish.

Lemon Rice Stuffing:

Heat 1/3 cup butter or margarine in a frying pan. Add 1 cup sliced celery, 1 small onion, chopped, and 1 or 2 cups sliced fresh mushrooms (optional; saute about 5 minutes.) Add 1/4 teaspoon monosodium glutamate, 1/4 teaspoon thyme, 1 1/2 teaspoon salt, 1/8 teaspoon pepper, 2 teaspoons grated lemon peel, 1/4 cup lemon juice and 1 1/3 cup packaged precooked rice and cover; remove from heat; let stand 5 minutes. Makes enough for an 8 pound fish.

STUFFED TROUT

Mike Lawrence

6 pan-dressed Rainbow Trout
or other sm. fish, fresh or frozen
2 tsp. salt
4 c. soft 1/2" bread cubes
2/3 c. marg., or cooking oil
1 c. sliced fresh mushrooms
2/3 c. sliced green onions
1/4 c. chopped parsley
2 Tbsp. chopped pimento
4 tsp. lemon juice
1/2 tsp. marjoram

Thaw fish if frozen; clean, wash and dry. Sprinkle with 1 1/2 teaspoons salt evenly over inside and outside of fish. Saute bread cubes in 1/2 cup melted margarine or cooking oil until lightly browned, stirring frequently. Add mushrooms and onion; cook until mushrooms are tender. Stir in remaining salt, parsley, pimiento, lemon juice and marjoram; toss lightly.

Stuff fish and arrange in single layer in a well greased baking pan. Brush with remaining melted margarine or cooking oil. Bake in a 350 degree oven 25 to 30 minutes, or until fish flakes easily when tested with a fork. Serve plain or with favorite fish sauce.

Makes 6 servings.

ESCALLOPED OYSTERS

Ann Guerin

Serves 6.

2 c. rolled crumbs
1/2 c. butter, melted
1/2 tsp. salt
1/4 tsp. paprika
1 pt. oysters
2 c. milk
1 beaten egg

Mix crumbs, butter and seasoning. Put some on bottom baking dish. Add layer oysters, some milk. Mix with eggs. Cover in layers-bake 40 minutes.

CIOPPIONO

Abby Aanerud

Serves 6. To make it extra special crab meat may be added too! Only takes about 1/2 hour from pot to table.

1/4 c. chopped green pepper
2 Tbsp. finely chopped onion
1 clove garlic, minced
1 Tbsp. cooking oil
1 - 16 oz. can tomatoes, cut up
1 - 8 oz. can tomato sauce
1/2 c. dry red wine
3 Tbsp. snipped parsley
1/2 tsp. salt
1/4 tsp. dried crushed oregano
1/4 tsp. dried crushed basil
dash pepper
1 lb. perch or fillet of sole
1 - 4 1/2 oz. can shrimp, drained
1 - 7 1/2 oz. can minced clams

(Cont.)

In large saucepan cook green pepper, onion and garlic in oil until tender, but not brown. Add undrained tomatoes, tomato sauce, wine, parsley, salt, oregano, basil and dash of pepper. Bring to boiling. Reduce heat, cover and simmer 20 minutes. Cut fillets into pieces removing only bones or fillament. Add fish to broth, simmer 5 minutes. Add the drained shrimp and undrained clams and continue simmering covered about 3 minutes more.

FISH BALLS FOR "FISH 'N CHIPS"

Rose Schuh

Batter:

1 c. flour
1c. yellow cornmeal
1 tsp. baking powder
1/2 tsp. salt
1 egg
1 c. milk
1/4 c. cream

Mix well. Cut fish into one inch pieces, dip into batter and fry in hot fat or oil 3 minutes, or until brown. Serve warm. Also good cold for a snack.

Fish- use halibut or red snapper.

SEAFOOD QUICHE

Gini Ketcham

Serves 8.

1 pie crust

4 eggs
2 c. light cream
1/3 c. onion
1 tsp. salt
1/8 tsp. cayenne pepper
1 can seafood (crab or shrimp)
1/2 c. Swiss cheese
1/2 c. Mozzarella cheese

Heat oven to 425 degrees. Prepare pastry. Beat eggs until blended well. Stir in cream, onion, salt and pepper. Pat seafood in bottom of pastry shell, add cheese. Pour egg mixture over all.

Bake 15 minutes, reduce heat to 300 degrees and bake 30 minutes or until done. Let stand for 10 minutes.

DOVES

Judy Price

Dredge dove breasts in flour,salt and a little sage. Brown in frying pan with oleo and oil. When brown, turn to simmer and add 1/2 cup sherry, 1/2 cup water. Simmer til tender and remove. Add flour and water for gravy.

1 can mushroom liquid
1-2 Tbsp. soy sauce
1/2 tsp. sugar

(Cont.)

Serve sauce over doves or in a separate dish.

WILD DOVE

Jack Rose

Take 16 dove breasts. Flour them. Brown in olive oil and butter till golden. Place dove in a large heavy kettle. To skillet with olive oil and butter, add:

1 lg. diced onion
1 level tsp. sage leaves
2 Tbsp. soy sauce
1/2 c. dry white wine
1/2 tsp. rosemary

Add enough water to cover 2 inches over the birds. Simmer 1 1/2 hours. Serve over wild rice.

PHEASANT SILVERADO

Jack Rose

2 pheasants, cut as follows:

Fillet breast into two pieces. Separate thighs from drumsticks (4 pieces). Lightly sprinkle with Shake and Bake. Brown in 2 tablespoons olive oil. Make broth of:

1 - 14 oz. can chicken broth
1 c. chopped onions
1 c. chopped parsley
1/2 c. dry white wine
1 can mushroom stems & pieces
1/2 tsp. rosemary
salt & pepper to taste

Add backs and the rest of the browned pheasant to the broth. Simmer one hour and 15 minutes or longer.

GOURMET DUCK

Jack Rose

Soak mallards or other large ducks 4 hours in sherry or other sweet wine. Shake dry. Season insides of ducks with salt and pepper. Stuff loosely with your favorite dressing. Salt and pepper outside of bird.

Place each duck on a large piece of foil, double thickness. Spread each duck with a generous amount of orange marmalade and wrap foil air tight.

Cook on an open baking sheet in a 325 degree oven for 3 hours. Turn back foil and brush with a mixture of melted butter, maple syrup and Kitchen Bouquet. Leave foil open and return to oven for another 1/2 hour or till browned.

This is a good recipe for small or medium wild goose.

VENISON STEAKS ANDERSON

Nick & Mary Anderson

venison steaks, thaw if frozen

Sprinkle lightly with salt and garlic powder. Season with your favorite herbs and dust with flour. Brown in light oil on both sides.

Quarter two large potatoes, place on meat and fill in with sliced onions. Cover with one or more cans of mushroom soup, add red or white wine if desired. Cover, turn to low or simmer 30-40 minutes. This may be put in the oven if so desired and bake at 350 degrees for one hour. This is delicious with chicken also, however, bake uncovered until last few minutes, then cover. (Wine optional.)

HERBED MEDALLIONS OF BEEF AND/OR VEAL OR PORK

Fred W. Merten

4 sm. fairly thin fillets
(beef and/or veal or pork)
coarse salt
freshly ground black pepper
1/4 c.brandy
1 Tbsp. peanut oil
2 Tbsp. butter
2 Tbsp. beurre manie
1 Tbsp. minced watercress (if available)
1 Tbsp. minced chives
1 Tbsp. minced parsley
1 Tbsp. fresh (or 1 tsp. dried) dill
1 c. creme fraiche or heavy cream
2 tsp. Dijon-style mustard
1/4 c. demiglace (or 2 tsp. meat extract)
dash red wine

Season meat with salt and pepper, spread in a flat dish and sprinkle with a little oil and brandy. Cover dish with foil and refrigerate overnight, turning once or twice.

Remove meat from refrigerator an hour before cooking. In a heavy pan, large enough to accommodate fillets so as not to touch each other, heat enough oil and butter lightly to coat bottom until oil is hot but not smoking. Add meat and quickly saute for a few minutes, until browned on both sides yet still pink in middle. Reduce heat and add all of the herbs, stirring for a few seconds. Add the remaining brandy, warmed, and flame. When flame dies down, remove meat to preheated dish and keep warm. Add the cream and mustard to the pan and cook for a few minutes over low heat, stirring constantly. Combine demiglace with a little red wine and stir into the sauce. Thicken sauce with a little beurre manie as needed. Return meat to the pan and reheat in the sauce for a few seconds only. Transfer to a preheated serving dish and serve immediately, garnished with minced parsley. Serve with buttered noodles or rice pilaf. (4 servings.)

Alternative: Substitute 2 tablespoons crushed green peppercorns for the herbs and call it Green Pepper Steak.

A basic version of this recipe was related to me by the chef of the Hotel Zum Stern, a small, old inn renowned for its fine cuisine as well as accommodations, loaced at Bad Hersfeld, Hesse, West Germany. Bon Appetit!

MUSHROOM-MADIERA SAUCE

Paul G. Hafner

For steaks and roast beef.
Make a stock from the following ingredients:

2 - 10 1/2 oz. cans beef bouillon
1/2 c. chopped onion
1/2 c. chopped celery
1/4 c. chopped green pepper
1/4 c. chopped parsley
1 sm. chopped tomato

Simmer the vegetables and bouillon for 1/2 hour, strain through sieve, and press out remaining liquid with a spoon. Let cool.

Make a roux by heating 6 tablespoons butter with 6 tablespoons flour in a saucepan and stirring until creamy.

Slowly add the stock to the roux, stirring vigorously, and then bring to a boil and cook for 10 minutes until thickened. Add:

1/3 c. Madiera wine
1 tsp. Worcestershire sauce
1 tsp. Kitchen Bouquet
1 c. sliced sauteed mushrooms

Cook slowly for another 10 minutes and serve. This recipe may be made a day ahead and reheated before use. It may also be frozen and stored indefinitely.

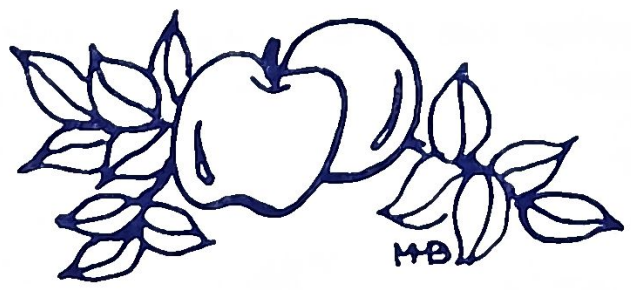
Write your extra recipes here:

Write your extra recipes here:

SALADS

&

VEGETABLES



SALADS:

SALAD-BEAN SALAD

Billie Morgan

1 lb. can green beans
1 lb. can red kidney beans
1 lb. can garbanzo beans
1 - 8 oz. can black olives
1 lg. red onion
1 finely chopped green pepper

Drain all ingredients and add together in large bowl.

Dressing:

1/2 c. good oil
1/3 c. red wine vinegar
1/4 c. red or white dinner wine
1/2 c. sugar
1/4 tsp. basil
1/4 tsp. garlic powder

Mix well and pour over salad. Keeps well!

FANTASIC CUCUMBER MOLD

Joan Bassett

1 pkg. lemon jello
1/2 c. water

Dissolve above.

1 Tbsp. vinegar
1 c. mayonnaise
1 pt. cottage cheese
1 lg. thin sliced cucumber
1 sm. onion in sliver slices
1/2 c. nuts

RICE SALAD

Margaret Schrecengost

Serves 6.

1 pkg. chicken flavor rice mix
4 green onions, plus tops, sliced thin
12-18 sliced green olives
1/2 green pepper, minced
2 - 6 oz. jars artichoke hearts
3/4 tsp. curry powder
1/2 c. mayonnaise
2 - 7 oz. jars boned chicken (or 2 whole cooked breasts)

Cook rice per directions, except leave out butter. Remove from heat, add onions, pepper and olives. Drain artichokes, and save oil. Cut hearts in uniform pieces.

(Cont.)

Dressing:

Combine marinade oil and juice from artichoke with the mayonnaise. Add curry powder. Add cut up chicken and artichoke to rice. Toss well with dressing. Leave overnight to blend flavors.

TOMATO GELATIN

Astrid Sutherling

In 2 quart saucepan sprinkle package unflavored gelatin over 1 cup water. Stirring constantly bring water and gelatin to a simmer. When thoroughly dissolved add 1 - 3 ounce package lemon jello, stirring till dissolved, keeping sides of pan scraped clean. Now set the pan in cold water and add:

3 c. tomato juice
2 Tbsp. lemon juice (or vinegar)
1/2 c. celery hearts (use leaves also) finely chopped
2 Tbsp. garden chives (or 1 tsp. onion juice)
2 Tbsp. finely chopped green pepper
2 Tbsp. finely chopped mint leaves (opt.)
salt to taste (some tomato juice is already salt enough)

Stir well and pour into individual salad molds or a ring mold. Serve with lettuce and cottage cheese or plain.

Dressing: Equal parts of mayonnaise and Miracle Whip thinned with buttermilk and flavored with Uncle Dan's powdered dressing mix.

DELICIOUS SALAD DRESSING

Makes 1 quart.

1 1/2 c. olive oil
15 oz. tomato sauce
1/4 c. sugar
2 tsp. dry mustard
2 cloves garlic
1 med. onion, grated
2 tsp. salt
1 tsp. paprika
1/2 tsp. pepper
1 tsp. curry
1 1/2 Tbsp. Worcestershire

Mix together all of above. Add 3/4 cup vinegar. Shake well.

TOMATO SOUP SALAD DRESSING

Marjorie Freeman

1 c. tomato soup (1 can)
1 c. oil
1/2 c. vinegar
1 tsp. salt
3 Tbsp. sugar
1 clove garlic
1 Tbsp. paprika

Mix in blender. Nice and thick.

LUSCIOUS LEMON SALAD

Joan Bassett

Serves 10+.
Dissolve:

1 - 6 oz. pkg. lemon jello
1 1/4 c. water

Add:

1 1/4 c. cold water
1 can lemon pie filling
1 lb. can drained crushed pineapple, reserve juice

9x13 pan - chill until firm.

Topping:

juice from pineapple
1/2 c. sugar
2 Tbsp. flour
1 beaten egg

Cook until thick. Cool. Fold in large non-dairy topping and spread over jello mixture. Cut into squares to serve.
Not bad as a dessert, either! Can layer into parfait glasses.

WHITE SALAD DRESSING MIX

Judy Allen (Mrs. Roger)

2 Tbsp. salt
2 tsp. M.S.G.
2 tsp. dried parsley flakes
1 tsp. garlic powder
1/2 tsp. onion powder
1 tsp. pepper

Combine all ingredients and stir to mix well. Store in air tight container, and stir each time before using.

Dressing - Use 1 1/2 teaspoon mix and add to 1/2 cup mayonnaise and buttermilk.

Dip: Use 1 1/2 teaspoon mix to 1 cup sour cream.

CRANBERRY-TOKAY SALAD

Pauli Van Aelstyn

2 c. fresh cranberries
1 c. sugar
1 c. Tokay grapes
1/4 c. broken walnuts
1/2 c. heavy cream, whipped

Put cranberries through food chopper, using coarse blade. Stir in sugar. Let drain overnight; stir, pressing lightly to remove excess juice. (Use juice in fruit punch.)

(Cont.)

Cut grapes in half and remove seeds. Add grapes and nuts to well drained cranberry mixture. Just before serving fold into whipped cream. Mound in lettuce cups. Garnish with cluster of grapes. 4 to 5 servings.

WILTED SPINACH SALAD

Virginia Melin

2 bunches spinach, some romaine, washed dried and torn into pieces

Combine:

1/4 c. red wine vinegar
1/4 c. lemon juice
1/4 tsp. salt
1/4 tsp. pepper

In a saucepan on low heat gradually stir in:

1/2 c. salad oil w/1 clove slivered garlic bud

Have ready:

6 crisp bacon slices, crumbled
2 hard boiled eggs, chopped

When mixture is warm pour over green toss adding, bacon, eggs, sesame seeds and parmesan cheese. Best served while still warm.

HOT CHICKEN SALAD

Avis Larson

2 c. diced cooked chicken (or crab meat if you prefer)
2 c. thinly sliced celery
1 c. sliced water chestnuts (opt.)
1/2 c. chopped or slivered almonds
1/2 tsp. salt
2 tsp. grated onion
1 c. mayonnaise
2 Tbsp. lemon juice
1/2 c. grated cheddar cheese
1 c. crushed potato chips

Heat oven to 450 degrees. Combine all ingredients except potato chips and cheese. Pile lightly in casserole or sea shell baking dishes-sprinkle with cheese and potato chips. Bake 10 or 15 minutes for sea shells-25 or 30 minutes for casserole.

CREAM OF CHICKEN SALAD

Barbara Bishop

Serves 4.

1/2 c. diced cooked chicken
1 c. thinly sliced celery
1 tsp. lemon juice
1/2 tsp. grated lemon rind
2 finely chopped green onions
1/2 tsp. salt
1/2 tsp. paprika
1/2 c. Chablis
1 med. ripe avocado
1/2 c. coarsely chopped cashews
1/2 c. mayonnaise

(Cont.)

Combine chicken, celery, lemon juice and rind, onion salt, paprika and wine. Let stand in refrigerator several hours to blend flavors. When ready to serve cut avocado into small chunks add nuts and mayonniase to chicken mixture. Toss lightly, serve in crisp lettuce cups.

ROBERTA ABRAMS MARINATED VEGETABLE SALAD Dave Burrows

1 - 10 oz. pkg. frozen peas

Place in strainer and run hot water over to thaw. Drain well. Combine in bowl with:

1 - 6 oz. can water chestnuts, drained and sliced
3 or 4 stalks celery, thinly sliced
1 c. coarsely shredded carrots
3 or 4 green onions, thinly sliced

Pour the following marinade over and mix well. Cover and chill for 30 minutes to 1 hour. Shortly before serving, drain off extra marinade and combine with:

4 Tbsp. mayonnaise
salt and pepper to taste

Serve in a bowl or on lettuce leaves.

Marinade:

2 Tbsp. oil
2 Tbsp. wine vinegar
1 Tbsp. soy sauce
1 tsp. sugar
1 tsp. paprika
1 tsp. dry mustard
1/2 tsp. salt
1 sm. clove garlic, minced or mashed

TABBOULEH Ann Schottland

1 c. cracked wheat (Burghul)
1 c. finely chopped parsley (2 bunches)
1 c. finely chopped mint (2 bunches)
1 c. finely chopped green onion
1/2 c. olive oil
1 c. lemon juice
4 lg. tomatoes
salt & pepper to taste

Soak cracked wheat in water to soften (a few minutes to 1 hour), drain and squeeze dry. Whirl, onions, parsley and mint in food processor to chop. Peel, seed and chop tomatoes in the same manner. Mix all ingredients thoroughly and add oil, lemon juice, salt and pepper to taste. Chill in refrigerator at least 6 hours, preferable overnight, better the second or third day. Serve with lettuce leaves or cabbage leaves, garnish with tomato wedges and parsley.

PEA SALAD

Myrna Stecker (Mrs. Tom Stecker)

2 Tbsp. finely chopped onions
4 hard boiled eggs, chopped
6 Tbsp. salad dressing or mayonnaise

Add ingredients to 2 cans well drained peas. Sprinkle paprika over salad. Let stand at least 1 hour in refrigerator before serving.

HEARTY ONE DISH SALAD

Marjorie Bates

8 oz. elbow macaroni
1 - 9 oz. can red beans
1 c. diced cooked ham
1 c. diced sharp cheddar cheese
1 c. thinly sliced celery
1/2 c. diced green pepper
3 c. shredded cabbage
1/4 c. sliced green onion tops
lettuce cups

Mayonnaise:

3/4 c. safflower oil mayonnaise
1 tsp. lemon juice
2 Tbsp. safflower oil
1/2 tsp. dry mustard
1/8 tsp. cayenne pepper

Prepare macaroni according to package directions. Drain; rinse in cold water; drain. Combine all ingredients with mayonnaise, and toss in large bowl until well mixed. Cover, and chill for an hour or two. Place in lettuce cups; garnish if desired with tomato wedges and green pepper rings. Serves six to eight.

ANDALUSIA PINK

Marjorie Bates

2 env. unflavored gelatin
1/2 c. cold water
8 oz. Philadelphia cr. cheese
6 oz. tomato paste
1/4 c. catsup
4 Tbsp. lemon juice
1 tsp. Worcestershire sauce
1/4 c. brown sugar
1/4 tsp. salt
2 tsp. dry onion soup mix
dash cayenne pepper
12 to 15 sliced green olives
8 to 10 sliced Brazil nuts
1 1/4 c. diced celery

Dill Dressing:
1/2 c. sour cream
1/2 c. mayonnaise
1/4 c. whipped cream

Sprinkle gelatin over cold water in small saucepan. Place over low heat, stirring until gelatin dissolves...about three minutes. Remove from heat.

Mix cream cheese, tomato paste, catsup, lemon juice, Worcestershire, sugar, salt, onion soup and cayenne pepper; and blend with the gelatin. Add celery, olives, and nuts. Chill until set. Serve with

Dill Dressing. Four to six portions.

For a one-dish luncheon salad, substitute for the nuts, 1/2 pound deveined cooked shrimp.

HOLIDAY EGG NOG MOLD

Judy Allen (Mrs. Roger)

3/4 c. cold water
3 pkgs. gelatin
4 c. egg nog
1/4 c. sugar
1/4 tsp. nutmeg
1 c. whipped cream

Sprinkle gelatin on water to soften. Mix 1 cup egg nog, sugar, nutmeg and gelatin. Heat over low heat stirring occasionally, until gelatin is dissolved.

Add remaining 3 cups egg nog. Chill until partially set. Fold in whipped cream. Turn out into 7 cup mold.

PINEAPPLE SALAD

Jeanne Slater

1 - 3 oz. pkg. lime jello
1 c. boiling water
1 #2 can (or 2 1/2 c.) crushed pineapple, undrained
16 lg. marshmallows
1 c. chopped cabbage
1/2 c. chopped walnuts
1 c. whipping cream

Mix first three ingredients and chill until set. Melt marshmallows in top of double boiler. When chilled jello mixture is set, add the cabbage and walnuts. Add small amount of jello mixture to melted marshmallows, mix thoroughly to blend and add the remaining jello mixture. Whip the cream and fold into jello mixture, pour into mold or 9x13 pan and chill.

FRUITED CHICKEN SALAD

Donna Thomas

4 c. diced cooked chicken (breast is best)
1 c. diced celery
2 oranges, peeled, sectioned & cut in thirds
1 1/2 c. pineapple tidbits
1/2 c. slivered almonds, toasted

Dressing:

2 Tbsp. salad oil
2 Tbsp. orange juice
2 Tbsp. vinegar
1/2 tsp. salt
dash marjoram
1/2 c. mayonnaise or salad dressing

Combine first 5 ingredients. Blend oil, orange juice, vinegar and seasonings. Add to chicken mixture. Chill one hour, drain. Add mayonnaise, toss and serve on lettuce leaf. Serves 8.

SHRIMP SALAD

Barbara Davis

1 c. grated carrots
1 Tbsp. grated onion
1 can shrimp
1 chopped hard boiled egg
1 can shoestring potatoes (sm.)
mayonnaise to moisten

Toss and serve immediately.

PORT WINE AND CRANBERRY SALAD

Mrs. Burdette C. McClelland
(Mrs. John M., Jr.)

2 cans cranberry sauce or cranberry jelly
2 pkgs. cherry jello
2 c. boiling water
2 c. port wine

Pour boiling water over cranberries and stir over low heat until cranberries are melted. Then bring to boiling point and add jello stirring until jello is dissolved. Cool. Then add the port wine and pour into molds. This is especially good with turkey or chicken.

VEGETABLES:

ROSE ANN'S BAKED BEANS

Barrie Altenhof

2 cans beans
6 slices crisp bacon
3 Tbsp. bacon grease
1 lg. onion, chopped
1/2 c. A-1 Sauce
1/2 honey

Cut up bacon, fry low heat with chopped onion. Mix all ingredients together, bake 2 1/2 hours, 300 degrees without cover.

MUSHROOM BEAN CASSEROLE

Barbara Donnelly

Drain 2 cans French-cut string beans. Turn into casserole. Pour 1 can undiluted mushroom soup over the top. Stir in 1 can water chestnuts and 1 can sliced mushrooms, 1 jar marinated artichoke hearts.

Bake 350 degrees 20-30 minutes or until heated thru. Top with 1 can fried onion rings and cook 10 minutes more.

SWEDISH BROWN BEANS

Burna Boner

Marjorie Freeman

Serves 6.

3 c. brown beans
7 Tbsp. flour mixed w/1 c. cold water
1 c. sugar
1/2 c. dark Karo
4 Tbsp. vinegar or lemon juice
4 Tbsp. butter
1 1/2 tsp. salt
1 1/2 tsp. nutmeg

(Cont.)

Add 4 cups of water to beans and soak overnight. In the morning add 6 cups more and boil slowly for 2 or 3 hours or until tender. Mix flour with cup of cold water and add to the beans. Add other ingredients. Mix in order given. Bake for 20 to 25 minutes at 350 degrees. If in a hurry, drain 2 cans of pork and beans and use.

BROCCOLI RICE CASSEROLE

Judy Sapirstein

1 c. rice (raw)
1 c. water
1 pkg. frozen chopped broccoli
1 sm. onion
1 sm. jar Cheese Whiz
1/2 c. milk
1 can cream of chicken soup

Combine rice and water in casserole dish; let stand. Chop onion. Combine with frozen broccoli and heat in a skillet (with small amount of oil). Drain. Add all ingredients to casserole dish. Mix well. Bake at 350 degrees for 30 minutes. Serves 6.

(FAKE) SPINACH SOUFFLE

Judy Sapirstein

2 pkgs. frozen spinach (chopped)
1 can cream of mushroom soup
8 oz. sour cream
salt, pepper & garlic salt
parmesan cheese

Defrost and drain spinach well. Combine spinach, soup and sour cream in casserole. Mix well. Season with salt, pepper and garlic salt, to taste. Sprinkle top with parmesan cheese. Bake at 350 degrees for 30 minutes.

STIR-FRIED SPINACH

Shirley McCullough

1 bunch spinach
3 Tbsp. veg. oil
1 clove garlic, mashed
sprinkle of salt
2 Tbsp. soy sauce (or to taste)
squeeze of lemon juice
sesame seeds (opt.)

In a Wok or medium sized frying pan, heat oil, garlic, and salt, until very hot.

Add cleaned spinach and cover pan for 1/2 minute.

Add soy sauce and lemon juice. Stir quickly for one or two minutes.

Serve while hot, sprinkling with sesame seeds, if desired. Serves two.

PARMESAN GREEN BEANS

Charlotte O'Connor

2 slices bacon
1 c. onion rings
1/4 c. grated parmesan cheese
1 pkg. green beans, cooked & drained
1 lg. can sliced mushrooms
slivered almonds

(Cont.)

Cook bacon until crisp. Remove from skillet; crumble. Cook onion rings in bacon fat until tender. Toss onions, bacon, cheese, mushrooms and almonds with beans.

May be made ahead and used as a casserole. Attractive with green and waxed beans, mixed.

EPICURE POTATOES

Charlotte O'Connor

6-9 med. potatoes
1/4 c. butter
1 can cream of chicken soup
1 pt. sour cream
1/3 c. chopped onion
1 c. crushed corn flakes
1 1/2 c. grated cheese

Boil potatoes in skin. Cool thoroughly; peel, grate (on large hole of grater). Heat butter and soup; add sour cream, onion and cheese to potatoes. Mix. Place in buttered 11x13 inch dish. Top with corn flakes mixed with 2 tablespoons melted butter. Bake 350 degrees about 45 minutes. Serves 8.

DELICIOUS POTATOES

Ruth Sieler

Serves 6.

1 1/2 c. milk
1 stick butter
6 med. sized potatoes
1/4 green pepper
1/4 sweet red pepper or 1/4 c. pimento
5 green onions w/about 3" of green celery
1 tsp. salt

Melt butter in the milk. Do not boil. Grate or grind potatoes, pepper and onion. Put into 1 1/2 quart casserole. Pour on milk. Preheat oven to 200 to 250 degrees. Bake casserole 4-6 hours. Add more milk if necessary. Leftover can be fried.

COMPANY POTATOES

Ruth Sieler

2# frozen hash browns
1 can cream of potato soup
1 can cream of celery soup
1 Tbsp. minced onion
1 Tbsp. chopped green pepper
1/2 tsp. salt
1/2 tsp. pepper
1 - 8 oz. carton sour cream
1 c. milk
1 c. grated cheese

The night before put frozen hash browns in large pan. Mix rest of ingredients and pour over potatoes. Refrigerate overnite. Bake at 350 degrees 2 hours.

KARTOFFEL PFANNKUCHEN (potato pancakes) German Glenda Schuh

Delicious, different way to serve potatoes. They are traditionally served with Sauerbraten and gingersnap gravy. (Recipes included in the cook book.)

6 med. (2 lbs.) potatoes, pared
1 sm. onion, grated
2Tbsp. flour
4 strips bacon, crisply cooked and crumbled
2 beaten eggs
1 1/2 tsp. salt
pinch of pepper and grated nutmeg
2 Tbsp. chopped parsley
butter or marg., about 1/3 lb.

Cover potatoes with cold water; drain. Grate at once; drain off water that collects. Mix potatoes, onion, flour, bacon bits, eggs and seasonings, blending well. Heat butter (enough to be 1/4 inch deep) in skillet. Just before butter turns brown, drop in 1/3 cup batter for each pancake and flatten them out. When golden brown on one side, turn pancakes over; cook till crisp and brown on other side. Remove to paper towels and keep warm while frying remaining pancakes. Makes 6 servings or 12 pancakes.

Potatoes and onions may be processed in a blender, instead of being grated.

FLUFFY OVEN-TOASTED RICE Shirley McCullough

Spread 1 cup rice (brown or white) in a flat pan and toast in a 375 degree oven for 15 minutes, until golden brown.

Pour into a casserole. Dissolve 3 bouillon cubes in 2 1/2 cups boiling water. Or use your own broth and heat to boiling. Add to the casserole with 1/4 cup chopped onion, 1 teaspoon celery salt and 1/2 cube butter or oleo.

Cover, bake 30 minutes at 350 degrees. Serves four.

GREEN RICE Donna Manning

2 c. raw rice
1 cube butter
1 can of beef consomme & water to make 4 cups

Bring liquid and butter to a boil. Add rice, stir, and cover. Cook over low heat for 45-60 minutes. Look to see if more water is needed. When cooked, add 1/2 cup of parsley and 3/4 cup of chopped, blanched almonds-or a can of mushrooms. Serves 8.

GREEN RICE VERSION II

Jeanne O'Connor

Serves 16-20.

2 c. rice
16 c. boiling water
2 c. grated cheddar cheese
1/2 tsp. salt
2 c. milk
1 c. parsley
2 eggs, beaten
1/2 c. melted margarine
1 med. onion

Cook rice in water, drain. Combine with other ingredients, turn into 2 large buttered casseroles. Bake for 45 minutes at 350 degrees until set and slightly browned.

ARMENIAN RICE

Ruth Hittle

4 strips lean bacon, fried crisp, diced
1 sm. onion, diced small
1/2 cube butter

Saute till onion is soft.

Then add 1 cup rice uncooked and let cook till it pops with the batter and bacon. Then place this in casserole (2 quarts) and add 1 can consomme (chicken) and 1 cup water and 1/2 teaspoon salt. Let this set for 3 or 4 hours. Bake 1 hour at 350 degrees then add 1/2 coarsely chopped walnuts and cook another 10 minutes. Serves 6.

MUSHROOM CASSEROLE

Patterson's Granny "Bubba"
Atlanta, Georgia
Betty Ann Fike (Mrs. John)

1# fresh mushrooms, sliced & sauteed in butter 5 mins.
1 c. chopped celery
1 c. chopped onions
1 c. chopped green peppers
8 slices buttered bread, crusts removed, cut into quarters or smaller
1 c. mayonnaise
1 c. milk
1 tsp. or more Worcestershire
1 can mushroom soup
1 c. cheddar, parmesan or romano, grated (or combination of all)

Using 1/2 of the bread line an oven proof dish. Add 1/2 of the mushrooms. Add 1/2 of the vegetables. Repeat! Add mayonnaise, soup and let stand overnight. Bake 50 minutes at 375 degrees. Add cheese last 10 minutes. Cut into squares to serve.

MUSHROOM RING

May Goslein

1 lb. chopped mushrooms
4 Tbsp. butter
4 Tbsp. flour
1 c. heavy cream
4 lg. eggs
salt & pepper to taste

Clean dry and chop mushrooms. Saute them in the butter add flour and cream, bring to a boil, let boil for a few minutes then beat the eggs and mix it all together. Pour into a well buttered 9 inch ring mold and place in a pan of water, bake in a 325 degree oven for about 40 minutes.

Take out let stand for a while, then put upside-down on a serving platter. Serve with any kind of vegetable or a button mushroom sauce. Can also be surrounded with fried chicken livers or frizzled ham slices.

CARROT CASSEROLE

Mrs. Judson Guitteau
Florence Guitteau

1 can Julienne carrots
1 1/2 c. cooked rice
1 1/2 Tbsp. grated onion
1 egg, well beaten
1 Tbsp. bacon drippings
1 c. grated cheese
1/4 tsp. garlic salt
salt & pepper to taste

Combine and bake 40-60 minutes at 350 degrees.

Write your extra recipes here:

Write your extra recipes here:

BREADS & ROLLS

NO KNEAD BREAD

Marjorie Freeman

Yields 1 loaf.

4 tsp. dry yeast
2/3 c. lukewarm water
2 tsp. honey
5 c. whole wheat flour (or 4 c. whole wheat & 1 c. white)
3 Tbsp. molasses (unsulfured)
2/3 c. lukewarm water
1/2 Tbsp. salt
1/3 c. wheat germ
1 1/3 c. lukewarm water
1/2 Tbsp. butter
1 Tbsp. sesame seeds, unshelled

Sprinkle yeast over lukewarm water. Add 2 teaspoons honey. Leave to "work" while preparing dough.

Warm whole wheat flour by placing it in a 250 degree oven for about 20 minutes.

Combine molasses with 2/3 cup lukewarm water.

Combine yeast mixture with molasses mixture. Stir this into the warmed flour, then add the salt and wheat germ and finally the 1 1/3 cups lukewarm water. The dough will be sticky.

Butter loaf pan - 9 1/4 x 5 1/4 x 2 3/4 taking care to grease the corners of the pan well. Turn dough into the pan. No kneading necessary. Smooth dough in pan with spatula which has been held under cold water to prevent sticking. Sprinkle seeds over top of loaf. Leave to rise to top of pan. Bake at 400 degrees (30 to 40 minutes), until crust is brown. Try 400 degrees for 15 minutes and 350 degrees the rest of the time. I like this better.

HAMBURGER ROLLS

Ginger Walworth

2 c. flour
3 tsp. baking powder
1 tsp. salt
1/3 c. veg. oil
2/3 c. milk

Mix dry ingredients well in bowl. Pour oil and milk into measuring cup and pour all at once into flour. Stir with fork until mixture cleans sides of bowl and forms a ball. Knead until smooth and roll out 1/4-1/2 inch thick.

1 lb. hamburger (lean)
1/2 tsp. salt
1 Tbsp. minced onion
dash pepper
1 egg, beaten

Combine and smooth evenly over dough. Roll as you would a jelly

(Cont.)

roll and slice. Put in greased pan. Bake at 350 degrees for 50 minutes.

This is especially delicious when topped with a medium white sauce, or cheese sauce.

SWISS CHEESE BRAID

Ginger Walworth

1 - 12 oz. can beer or
1 1/2 c. milk
1/2 c. warm water
2 Tbsp. sugar
1 Tbsp. salt
2 Tbsp. butter or marg.
1 - 8 oz. pkg. pasteurized process Swiss cheese (not natural cheese, as it will get stringy as it cools)
5 c. white flour (approx.)
2 pkg. active dry yeast

Oven 350 degrees. 2 loaves.

Generously grease bottom and sides of 2 loaf pans (9x5 inch). In large saucepan, warm beer, water, sugar, salt, butter and cheese. (Cheese does not need to melt completely.) Cool to lukewarm. In large mixing bowl, combine 2 cups flour with yeast; add warm (not hot) cheese mixture. Beat 3 minutes at medium speed. By hand, gradually stir in the remaining 3 cups flour to make a fairly stiff dough. Knead on lightly floured surface until smooth and elastic, about 5 minutes. Place in greased bowl, turning to grease top. Cover; let rise in warm place until double, about 45-60 minutes. Punch down dough; divide in half and shape into two 11x5 inch rectangles. Cut each rectangle into 3 long strips, leaving strips joined at one end. Braid; place in prepared pans. Cover; let rise in warm place until light and doubled in size, about 45-60 minutes. Bake at 350 degrees for 40-45 minutes until a deep golden brown and loaf sounds hollow when lightly tapped. Remove from pan immediately; cool completely.

This is especially delicious when toasted, as cheese flavor is concentrated in crust.

CRUSTY BISCUITS

Avis Larson

2 c. flour
1/2 tsp. salt
4 tsp. baking powder
1/2 tsp. cream of tartar
2 tsp. sugar
1/2 c. shortening
2/3 c. milk

Sift dry ingredients into mixing bowl, cut in shortening till it looks like coarse meal, remember to use a light quick touch. Add milk all at once-stir till dough follows fork around the bowl. Knead VERY lightly on floured board. Cut and bake, 450 degrees approximately 10-12 minutes.

YEAST ROLLS

Lil Stecker(Mrs. R. E.)

1/2 c. shortening
1 c. milk, scalded
1 tsp. salt
1/4 c. sugar
2 packets yeast
2 eggs, well beaten
5 c. flour

Add shortening, salt and sugar to hot milk, cool. Dissolve yeast in 1/4 cup warm water, add to milk mixture, add beaten eggs, knead well after adding flour. When dough is smooth, place in greased bowl, cover and let rise until doubled. Shape into rolls such as Parker House, Bowknots or other shapes. Let rise again before baking.

Bake 350 degrees on middle rack. This recipe can be doubled.

ROLL DOUGH

Lee Wollenberg

1 c. scalded milk
1 1/4 tsp. salt
3/4 c. sugar
1 c. butter, stir till melted

At same time in tepid oven:

1 1/2 cakes of yeast in 1/2 c. water (tepid) and 1 tsp. sugar, till it works

Beat 3 eggs in big bowl. Add the milk. When lukewarm add yeast.

Stir in 5 cups flour or more till spongy. Raise to top of pan. Punch down. Make rolls and let raise to desired height. Bake 325 or 350 degrees. This dough may be refrigerated as much as a week.

CRESCENT ROLLS

Helen Balch

400 degrees 8-10 minutes.

1/2 c. warm water
2 pkgs. yeast
1 Tbsp. sugar
1/2 c. sifted flour
4 c. sifted flour
1/2 c. sugar
1 tsp. salt
1/2 tsp. mace
1 c. butter or margarine
4 egg yolks, beaten
1 1/2 c. scalded milk (boil milk and let cool until warm)

Mix yeast with water (warm) and allow to soften. Add 1 tablespoon sugar and 1/2 cup of flour to yeast mixture--beat until smooth. Cover and let rise about 1/2 hour.

Sift flour, sugar, salt and mace into a mixing bowl--add butter and cut into the flour mixture until it resembles coarse meal.

Combine 1 1/2 cups scalded milk with beaten egg yolks. Add flour mixture, with spoon, and stir to blend. Add yeast mixture. Add

(Cont.)

about 2 cups of flour, gradually, or enough to make a soft dough that can be kneaded. Turn out onto a lightly floured board and knead until smooth and elastic. (Bubbles form.) Place in a lightly greased bowl and allow to double in bulk--about 1 1/2 hours.

Roll into a circle and cut in pie wedges--roll up. Place on greased baking sheet and let rise until double.

BUTTERMILK BRAN MUFFINS

Marge Ofstun

2 c. boiling water
2 c. Kelbgg's All Bran
6 c. flour sifted w/4 tsp. soda
2 c. sugar
4 beaten eggs
1 c. + 3 Tbsp. oil
1 qt. buttermilk
4 c. Bran Buds

Pour 2 cups boiling water over 2 cups All Bran-put aside to cool. Sift flour with soda-put aside. In a large bowl cream sugar, eggs and oil until well blended. Add cooled Bran and water mixture. Add flour/soda mixture alternately with buttermilk. Fold in 4 cups Bran Buds. Bake at 425 degrees for 20 minutes.

Batter can be stored in a covered coffee tin in refrigerator for 4-6 weeks or can be frozen. To make muffins do not stir down, merely scoop out of tin into greased muffin pans or into paper liners. Chopped dates, raisins, or nuts are optional.

BANANA BREAD

Marge Ofstun

My mother, Dorothy Kelly, gave this recipe to me --it has fine texture and is light in color.

1/2 c. white solid shortening (Crisco, etc.)
1 c. sugar
2 eggs

Cream above ingredients VERY well until light and fluffy, and no trace of sugar remains. Add:

2 c. unsifted flour
1/2 tsp. salt
3 tsp. baking powder
1 c. mashed bananas w/1 Tbsp. lemon juice added
1 tsp. vanilla

Bake at 350 degrees in small pans 45-50 minutes or in one large bread pan 65-70 minutes. Invert extra pan on top during first 1/2 of baking time to allow bread to rise more evenly and with less cracking.

CHEESE BREAD

Theresa Schuh

3/4 lb. sharp cheddar cheese, grated
2 Tbsp. mayonnaise
1 egg
1 Tbsp. flour
1/2 tsp. baking powder
1 tsp. Worcestershire sauce
dash of tabasco
dash of onion powder

Mix ingredients and spread on French bread, covering to the edges. Broil until brown and bubbly. Serve.

SWEDISH COFFEE BREAD

Kris Derry

2 1/2 c. lukewarm milk
1 c. butter
2 pkgs. yeast
2 to 4 eggs
1/2 box whole cardamon seeds- peel & pound w/hammer in cloth
8 c. flour
1 tsp. salt
1 1/2 to 2 c. sugar

In saucepan melt butter with 2 cups of lukewarm milk. Dissolve yeast in remaining 1/2 cup of lukewarm milk. In bowl combine milk/butter combination, sugar, eggs, salt, cardamon seeds and small amount of flour. Beat smooth. Add yeast mixture and remaining flour beating smooth. Sprinkle dough with small amount of flour, cover with clean towel and let rise in warm place until doubled in bulk (about 2 hours). Turn onto lightly floured board and knead until smooth. Take half of dough, divide into two or three parts and cut each part into three pieces of equal size. Roll with hands into long ropes and braid. Place on buttered baking sheet, cover and let rise. Brush with slightly beaten egg. Sprinkle with sugar and chopped almonds if desired, and bake in moderate oven - 375 degrees about 20-30 minutes.

APRICOT BREAD

Doris Manoogian (Mrs. John)

1 - 12 oz. can apricot nectar
1 1/2 c. raisins
1 1/2 c. chopped walnuts
1 c. chopped dried apricots
1 Tbsp. grated orange peel
2 Tbsp. shortening
2 tsp. baking soda
2 1/4 c. flour
1 c. sugar
1/3 c. milk
1 egg
1 tsp. salt

In small saucepan on medium heat, place nectar, raisins and apricots; cook 5 minutes. Put remaining ingredients into mixer bowl. Add apricot mixture. Mix at medium for 3 minutes. Pour into two small loaf pans (8x4) and bake 50-60 minutes at 350 degrees.

PINEAPPLE RAISIN TEA RING

Edith Garrett

Soften 2 packages dry yeast in 1/4 cup warm water. Combine 1/2 cup sugar and 1/4 cup butter, 1 teaspoon salt and 1 cup hot milk. Cool to lukewarm.

Stir in 2 unbeaten eggs and the softened yeast. Add 5 to 5 1/2 cups flour. Knead on floured board 5 to 8 minutes. Place in greased bowl and cover 1 to 1 1/2 hours to rise.

Prepare pineapple and raisin filling:

1 #2 can crushed pineapple (1 1/2 c. well drained)
3/4 c. sugar
1 Tbsp. cornstarch

Cook over medium heat until thick. Add 1/2 cup raisins; cool.

Roll 1/2 of dough on floured board to 12x20 inches. Brush with melted butter. Combine 1/3 cup of brown sugar and 2 teaspoons cinnamon, sprinkle 1/2 on dough and half of the filling on dough. Roll as for jelly roll, shape in round ring on greased baking sheet. With scissors, cut in one inch, alternate cut slices from center. Repeat. Put in a warm place 40 to 45 minutes. Sprinkle remaining sugar on before baking or frost after baking. Bake at 375 degrees for 20 to 25 minutes.

LEMON NUT BREAD

Sara Hamilton (Mrs. Lynn)

1/2 c. shortening or marg.
1 c. sugar
2 eggs
1 1/2 c. flour
1 tsp. baking powder
1/2 c. milk
1/2 c. chopped walnuts
grated rind of 1 lemon
juice of 1 lemon
1/2 c. sugar

Cream together shortening and sugar. Add eggs one at a time, beating after each addition. Stir in dry ingredients alternately with milk. Fold in lemon rind and nuts. Bake in buttered loaf pan for 45 minutes at 350 degrees.

Glaze immediately after baking with juice of one lemon combined with the 1/2 cup sugar, spooning directly on hot bread.

BEER BATTER BREAD

Ann Guerin

3 c. self rising flour
3 Tbsp. sugar
1 - 12 oz. can flat beer (open the day before)

Stir all together, pour into greased bread pan. Bake 350 degrees for 40 minutes or till top crust is brown.

JULEKAKE Norwegian — Abby Aanerud

A Christmas bread, this recipe is from the Norwegian Embassy in Washington D.C. Start early in the day as this bread will take most of the day, but the end result is well worth the effort.

1 1/2 c. milk
1 1/2 c. sugar
1 c. margarine
1 1/2 tsp. salt
4 pkgs. yeast
1 c. warm water
9 c. unsifted flour
2 tsp. ground cardamon
1 c. raisins
3/4 c. diced citron
3/4 c. diced Christmas fruit

Scald milk; mix in sugar, margarine and salt. Cool to lukewarm. Dissolve yeast in warm water. Leave 5 minutes. Stir into milk mixture. Add 2 cups flour and the cardamon. Mix well. Add remaining flour, 2 cups at a time, mixing well after each addition. Turn out onto a floured board. Knead well several minutes until smooth and elastic. Place in a greased bowl; turn over. Let rise, covered in a warm place 1 1/2 hours or until double in bulk. Punch down. Turn out onto floured board. Knead in the raisins, citron and Christmas fruit. Form into 4 balls, each about 6 inches in diameter or 8 smaller ones. Place several inches apart on 2 greased baking sheets. Let rise covered in a warm place 1 1/2 hours or until double in bulk. Bake in moderate oven (350 degrees) about 30 minutes for the 4 round loaves or about 15-20 minutes for the smaller ones. Cool on wire racks. Frost with confectioners' sugar icing and decorate with chopped citron and Christmas fruit, if desired.

DORE BURROWS SODA CRACKERS

Good for low cholesteral diet.

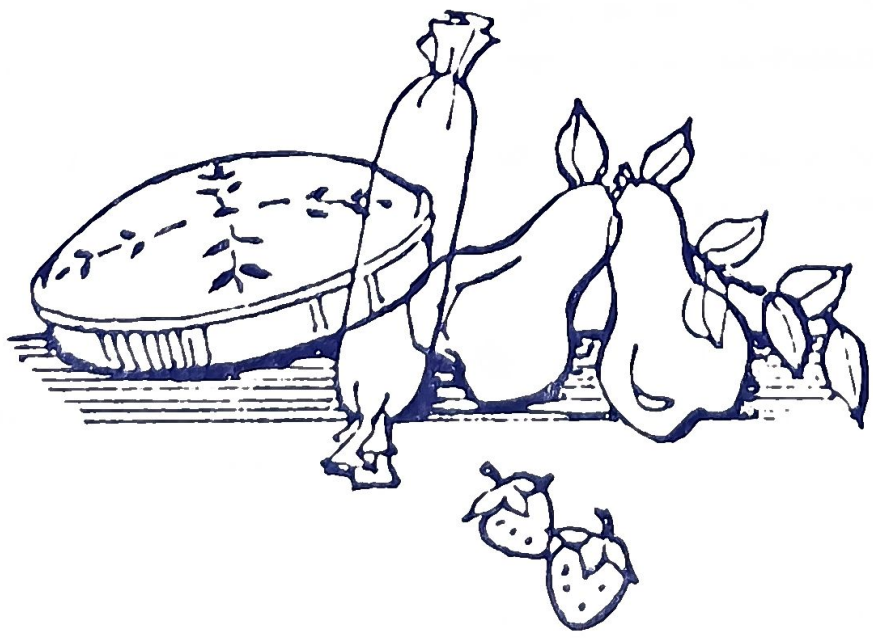
2 c. flour
1/2 tsp. salt
2 Tbsp. butter
3/4 tsp. soda

Cold water enough for stiff dough. Knead till smooth. Beat until blisters. Roll thin and cut into squares. Place on greased sheet. Chill. Bake chilled, 8 minutes.

For Hi Ho type cracker, add sugar and extra margarine.

Write your extra recipes here:

THE GRAND FINALE



HELLO DOLLIE BARS

Ann Guerin

1 stick margarine
1 c. graham cracker crumbs
1 - 6 oz. pkg. ea. choc. chips and butterscotch chips
1 c. coconut
1 c. nuts
1 can Borden's Eagle sweet cond. milk

Bake 30 minutes to melt together at 325 degrees.

APPLE KUCHEN BARS

Joan Bassett

Serves 10+.

Crust:

1 pkg. yellow cake mix
1 stick butter
1/2 c. coconut

Blend with pastry blender. Press into jelly roll size pan. 350 degrees, 10 minutes.

Top immediately with these 3 layers:

1 can apple pie filling (it will be thin)
1/2 c. sugar mixed w/1 tsp. cinnamon
1 c. sour cream beaten w/2 whole eggs

Bake another 30-35 minutes at 350 degrees. Cut into bars when cooled somewhat. (This can get a bit soggy after first day but is still good.)

O'HENRY BARS

Ruth Sieler

1 c. sugar
1 c. white syrup
1 1/2 c. peanut butter
6 c. Special K cereal
6 oz. pkg. choc. chips
6 oz. pkg. butterscotch chips

Cook sugar and syrup to rolling boil. Add peanut butter and Special K. Stir well and pack onto greased cookie sheet. (Butter hands and press firmly.) Melt chocolate chips and butterscotch chips and spread as frosting. Cut into squares before it gets hard.

Talk about being good!! I add my peanut butter to the hot syrup and sugar. Easier.

JEAN STEPHAN'S NANAIMO BARS

Don Burrows

1/2 c. butter
1/4 c. sugar
5 Tbsp. cocoa
1 tsp. vanilla
1/2 c. chopped walnuts
1 egg
2 c. graham cracker crumbs
1 c. coconut

Mix softened butter, sugar, cocoa, vanilla and egg together. Set bowl in a dish of hot water, stirring well till mixture resembles butter. Combine crumbs from 28 graham crackers, coconut and nuts and blend well. Add to first mixture and pack evenly in 9 inch pan. Spread on icing of:

1/4 c. butter
2 Tbsp. milk combined w/1 Tbsp. instant vanilla pudding mix

Blend in 2 cups powdered sugar. Melt:

4 sq. sweet choc.
2 Tbsp. butter

Spread over icing. Chill. Cut in squares or bars.

LEMON BARS

Da Linda Race

1 c. butter
dash of salt
2 c. flour
1/2 c. powdered sugar

Pat into cookie sheet, bake 15 minutes or till golden brown at 350 degrees.

Beat 4 eggs till foamy. Gradually beat in 2 cups sugar and 1/4 cup flour and 6 tablespoons lemon juice. Beat until yellow color and thick. Pour over crust and bake 20-25 minutes. Sprinkle with powdered sugar. Cut into bars.

LEMON BARS VERSION II

Jeannie Field

1 c. butter
2 c. flour
1/2 c. powdered sugar

Mix till small crumbs, like pie dough. Pat into 8x16 inch pan. Bake 350 degrees for 15 minutes. While this bakes mix:

4 Tbsp. lemon juice
4 Tbsp. flour
4 eggs, slightly beaten
2 c. sugar
2 tsp. grated lemon rind
1 tsp. baking powder

Pour this mixture over baked crust and bake 25 minutes at 350 degrees.

(Cont.)

Cool on rack. When partially cool sift a dusting of powdered sugar over the top. Cut and remove from pan when completely cooled.

GRAHAM CRACKER BARS

Patricia McKinney

1 c. butter (do not use oleo)
1 c. sugar
1 egg, beaten
1/2 c. evap. milk
1 c. graham cracker crumbs
1/2 c. chopped walnuts
whole graham crackers for base & top

Place layer of graham crackers in 9x13 inch pan. Combine butter, sugar, egg and milk in saucepan and cook until thick. Remove from heat, add 1 cup graham cracker crumbs and 1/2 cup chopped walnuts. Spread mixture on crackers. Cover with another layer of crackers. Frost with a powdered sugar frosting and refrigerate until ready to serve.

SEVEN LAYER BARS

Helen Graff

Layer 1: Melt 1 stick of butter or margarine in a 9x13 pan.
Layer 2: Sprinkle with 1 cup graham cracker crumbs.
Layer 3: Sprinkle with 2 cups plain granola.
Layer 4: Drizzle 1 can Eagle brand sweetened condensed milk.
Layer 5: Scatter 1 - 6 ounce package butterscotch chips.
Layer 6: Scatter 1 - 6 ounce package chocolate chips.
Layer 7: Sprinkle 1 cup chopped nuts.

Bake 350 degrees for 25-30 minutes. Let stand 10 minutes before cutting into bars.

HAZEL'S MOLASSES COOKIES

Hazel Gilchrist

Yields - 3-4 dozen. A wonderful old fashioned cookie.

Mix:

1/2 c. shortening
1 c. white sugar
1 c. dark molasses
1/2 c. water

Stir in:

4 c. all purpose flour
1 tsp. soda
1 1/2 tsp. salt
1/4 tsp. allspice
1/2 tsp. cloves

After all is mixed together chill dough several hours then roll out

(Cont.)

on floured board and cut with cutters. Bake in 375 degree oven 10-12 minutes. Make a great decorated cookie for children with your favorite glaze or frosting.

CHOCO-NUT DROPS — Helen Graff

1/2 c. butter or marg.
1 c. firmly packed br. sugar
1/2 c. sugar
1 egg
3 oz. unsweetened choc., melted and cooled
2 c. sifted flour
1/2 tsp. soda
1/2 tsp. salt
1/2 c. dairy sour cream
1/4 c. milk
1/2 c. chopped nut meats
1 c. rolled oats, uncooked quick or old fashion
1 - 6 oz. pkg. choc. chips

Cream shortening and sugars add egg and chocolate, add dry ingredients with milk and sour cream, stir in nuts, chocolate chips and oats. Chill dough and then drop from teaspoon on cooky sheet. Bake 325 degrees for 10 to 12 minutes. Makes about 3 dozen.

PFEFFERNUSSE — Christmas Cookie — Glenda Schuh

These two recipes were brought by my grandmother Selma Stroehmer Drewfs from Germany in 1907, when she came to the United States. She baked them every year for Christmas, and now, our Holiday isn't complete unless we have "Pfeffernusse" to serve. Both recipes need to be baked about 3 weeks before serving and stored in air tight cans. They will keep indefinitely in a cool place. Do not freeze. If they become too hard, put an apple slice in the can on a piece of plastic wrap and close. Leave several days.

(Dark Brown). Yield - 9 dozen.

1 lb. brown sugar, dark or light 5 eggs

Beat until thick and foamy (1/2 hour by hand). Add:

grated lemon peel of 1 lemon
1/8 tsp. cardamon, freshly ground
1 tsp. cinnamon
1/2 tsp. ground cloves
1/4 tsp. nutmeg
2 oz. citron peel, chopped fine
1 oz. lemon peel, chopped fine
1/4 tsp. baking powder*
1/4 tsp. baking soda*
1/4 tsp. salt
1 c. chopped walnuts
1/2 lb. ground raisins
4 c. flour

Mix and stir thoroughly. Refrigerate about 1 hour. Roll into a long "snake" on a board lightly covered with powdered sugar. Cut into small pieces and roll into balls. Place on floured baking sheets. Bake

325 degrees, 12 minutes or until light brown. Shake in bag with powdered sugar while warm to cover. When cool, store in crocks or air tight containers to age. (We frost part of ours with powdered sugar icing while warm, instead of covering all of them with loose powdered sugar.)

*The original recipe used 1/2 teaspoon ammomium carbonate instead of the baking powder and soda. This can still be obtained from a drug store, but if used, the cookies need to stand overnight or about 12 hours before baking and after shaping.

NURENBURGER PFEFFERNUSSE (White)

Glenda Schuh

Yield - 8 or 9 dozen.

4 lg. eggs (use 5 if sm.)

2 c. sugar

Beat until fluffy. Add:

1 tsp. anise seed
1/2 tsp. nutmeg
1/2 tsp.mace
2 oz. slivered almonds
2 oz. citron peel, chopped
1 oz. lemon peel, chopped

1/4 tsp. baking powder*
1/4 tsp. baking soda*

*original recipe used
1/2 tsp. ammonium carbonate

Mix well. Add 3 cups flour. Mix again. Refrigerate 1 hour. Roll out on board lightly covered with powdered sugar, using same method as in the dark "Pfeffernusse". Place small balls on floured baking sheets. Bake 325 degrees, about 12 minutes or until light golden. Watch carefully, as they burn easily.

SPRITZ COOKIES

Mrs. Truman Myklebust

1 lb. butter
1 1/2 c. sugar
3 eggs (yolks)

4 1/2 c. flour
1/2 tsp. baking powder
1/2 tsp. almond extract

Cream softened butter; add sugar gradually; add the beaten egg yolks. Sift dry ingredients together; add to butter mixture. Chill overnight. Use cookie press to form cookies in desired shapes. 375 degrees for 8 to 10 minutes.

SHIRLEY BROWN'S CHOCOLATE COOKIES

For use at once. Become dry after a week.

2 c. sugar
1/4 lb. marg. (1 cube)

5 Tbsp. cocoa
1/2 c. milk

(Cont.)

Mix in pan. Bring to boil. Boil 3 minutes exactly, stirring constantly. Remove and add:

1 tsp. vanilla
3 c. oatmeal
1/2 c. coconut or nuts (opt.)
3 Tbsp. peanut butter (opt.)

Drop by teaspoons onto wax paper or greased cookie sheet at once. Let harden.

RAISIN PUFF COOKIES

Beverly Adams

1 1/2 - 1 3/4 c. raisins
1 c. water
1 1/2 c. sugar
1 c. shortening
3 eggs
2 tsp. vanilla
1 tsp. soda
1 tsp. salt
3 1/4 c. flour

Cook raisins slowly in water until water is gone; set aside to cool. Mix sugar, shortening, eggs and vanilla well until well blended. Sift together soda, salt and flour and add to cream mixture; add cooked, cooled raisins. Drop by tablespoon onto mixture of cinnamon and sugar, roll and put on ungreased cookie sheet. Bake at 375 degrees for 8-10 minutes.

SPRINGERLE German

Helen Farrell

A white square cookie with raised design. This German Christmas cookie should be made at least 2-3 weeks before serving. For design on cookie a Springerle rolling pin is needed.

4 eggs
1 lb. powdered sugar
1 Tbsp. grated lemon rind
4 1/2 c. sifted cake flour
1 tsp. baking powder
anise seed

Beat eggs until light; stir in sugar and beat until thoroughly combined. Add lemon rind and flour, which has been sifted with baking powder; mix thoroughly. Chill 1 hour. Roll out part of dough on a floured board to 1/2 inch thickness. (Powdered sugar may be used in place of flour.) Make picture designs by pressing roller into dough--flouring the rolling pin will prevent sticking.

Grease or oil cookie sheets and sprinkle with anise seed. Cut and arrange cookies on the sheets and leave exposed to the air for 12 hours. Bake in moderate oven (350 degrees) for 30 minutes. Yield: 3 dozen cookies.

Store in a covered container with an apple slice 2-3 weeks before serving. Do not place apple directly on cookie and change frequently.

Anise extract may be substituted for anise seed.

PEANUT BUTTER COOKIES

Shirley McCullough
Phyllis Baer

1 c. butter
1 c. brown sugar
2 eggs
2 c. flour
1 c. peanut butter
1 c. white sugar
1 tsp. baking soda

Mix softened butter and peanut butter. Gradually add sugars and mix well. Add eggs and beat well.

Mix baking soda into flour and add gradually. Form into walnut size balls..flatten slightly. Bake at 350 degrees about 13 minutes.

MONSTER COOKIES

Ruth Sieler

This recipe is fun to make as a family or scout troop project. Freezes well.

12 eggs
2 lbs. brown sugar
4 c. white sugar
1 Tbsp. vanilla
1 Tbsp. syrup, Karo or pancake
8 tsp. soda
1 lb. butter (not oleo)
3 lbs. peanut butter
18 c. oatmeal (42 oz. carton plus 2 more cups)
1 lb. choc. chips
1 lb. plain M & M's

Mix in a dishpan in the order given. Drop by large tablespoon or ice cream scoop on cookie sheet and flatten. Place six cookies to a cookie sheet. Bake 12 minutes at 350 degrees. Do not over bake.

Yield--10 dozen approximately. Serve - 1 per person; very large and filling.

HORSESHOE COOKIES

Anne Marie Erickson

1 c. butter or marg.
3/4 c. white sugar
1 Tbsp. brown Karo syrup
10 cardamons, crushed very fine
1 scant tsp. soda dissolved in 1 tsp. warm water
2 c. flour
1 tsp. cinnamon

Work altogether to a smooth dough. Make out into small rolls and shape like horseshoe. Use fork to flatten, or trim. Bake in slow oven until light brown.

SUGAR COOKIES

Marge Ofstun

This recipe came from Ethyl Kirkpatrick and Georgia Irwin, wife of former minister of the Longview Community Church.

1 c. margarine
1 c. oil
1 c. sugar
1 c. powdered sugar

(Cont.)

Beat well until soft and emulsified. Add:

2 eggs

2 tsp. flavoring (lemon, almond, vanilla, etc.)

Add all at once - mixed:

4 1/2 c. flour
1 tsp. soda
1 tsp. salt
1 tsp. cream of tartar

Mix well and chill. Make into balls-press with glass dipped in sugar or 1 1/2 inch rolls-chill, slice and bake.
Bake 8-10 minutes at 350 degrees-do not brown.

BROWNIES

Marge Ofstun

My favorite recipe for Brownies from my friend, Anne Mac Leod of Fremont, California. These are moist and fudge-like. They are so good, I usually double the recipe.

1 1/2 sq. bitter choc.

1/2 c. shortening (Crisco, marg., etc.)

Melt together over low heat, cool.

1 c. sugar

2 eggs

Cream sugar and eggs, adding:

2 tsp. vanilla

Combine cooled chocolate/shortening, sugar/eggs with 1/2 cup (heaping) flour. Mix, pour into greased (or foil-lined) 8 inch square pan. Bake at 350 degrees, 30 minutes. Cut in squares and cool.
Chopped nuts are optional.

MAXINE'S BROWNIES

Maxine Stavig

1 cube margarine
4 eggs
1 c. flour
1 c. sugar
1 - 16 oz. can Hershey's choc. syrup

Combine all ingredients in large mixer bowl. Mix with electric beater until well blended. Add 1 cup walnuts. Bake 20 minutes at 375 degrees.

FROSTING FOR BROWNIES

Maxine Stavig

1 1/3 c. sugar
6 Tbsp. canned milk
6 Tbsp. butter
3 oz. choc. chips

Combine in saucepan, bring to boil, boil 1 minute. Beat until cool. Spread over brownies.

DORE BURROWS BRANDY BALLS

Dore Burrows

For Christmas eating or giving.

2 - 7 1/2 oz. pkgs. vanilla wafers
1/2 c. honey
1/3 c. brandy
1/2 c. white rum
1# shelled walnuts, finely ground
granulated sugar
Saran

One week or less before serving or giving, mix crumbs, honey, brandy, rum and nuts. Shape into bite size balls. Roll in sugar. Wrap in Saran (red or green for Christmas. Makes 60 balls.

Attractive placed in large brandy snifter to give as gift or serve.

BLENDER CHEESE PIE

Billie Morgan

Make a 12 inch pie crust.

1/3 c. + 1 Tbsp. real butter
1 c. flour
1/2 tsp. salt
3 Tbsp. COLD water

Bake at 375 degrees for 20 minutes or until crust is light brown and flaky.

In a blender put:

2 env. plain gelatin
thin strips of lemon peel
juice of 1/2 lemon
1/2 c. hot milk

Put cover on blender and blend on high speed for 40 seconds. Turn off motor and add:

1/4 c. sugar
2 lg. eggs
8 oz. cream cheese

Put cover on blender on high speed for 10 seconds. Remove cover leave motor on and add:

1 heaping c. crushed ice
1 c. heavy cream

(Cont.)

Blend for 8 seconds or until ice is dissolved. Pour into already cooked pie shell. Do not wait to remove from blender, filling gets stiff right away. Top with a can of pie filling and refrigerate for 1/2 hour before serving.

SODA CRACKER PIE — Billie Morgan

3 egg whites

Beat until foamy, gradually add:

3/4 tsp. cream of tartar

Gradually add:

1 c. sugar

1 tsp. vanilla

Beat to stiff peaks. Crush and add:

16 single soda crackers

1 c. chopped nuts

Fold into egg mixture. Butter an 8 inch pie plate. Drop in mixture trying to cover sides as much as possible. Bake at 325 degrees for 35 minutes.

FILLING FOR SODA CRACKER PIE — Billie Morgan

1/2 c. cold milk

3 Tbsp. powdered sugar
1 pkg. dry whipping cream (Lucky Whip)

Beat until thick; add:

1 - 8 oz. pkg. cream cheese, sm. chunks at a time
2 tsp. vanilla

Stir until all is well mixed.

1 can cherry pie filling

To fill pie put a layer of cream cheese filling and then a layer of cherry pie filling, then repeat until all the pie is filled. Will be very full and fluffy. Refrigerate and serve.

FRESH PEACH PIE

Diane Natt

20 reg. marshmallows 3 Tbsp. orange juice

Melt in double boiler. Cool and stir.

3 lg. or 5 med. peaches

Slice, peel and sugar. Whip 1/2 pint whipping cream. Combine all. Pour into graham cracker crust. Chill until firm.

PEANUT BUTTER PIE

Dorothy Martin

Calories unlimited!

1 - 8 oz. pkg. cream cheese
1 pkg. Dream Whip (whipped) OR
1 - 9 oz. carton Cool Whip, OR
1 c. cream, whipped
1 c. peanut butter
1 tsp. vanilla
1 c. sugar

Mix well. Use graham cracker crust or plain. CHILL. Top with chocolate fudge. CHILL.

Warm the chocolate fudge--spreads easier. I use Smuckers Chocolate Ice Cream Topping. Only small amount to swirl around.

GRASSHOPPER PIE

Karen O'Connor

1 pkg. Nabisco choc. wafers 1/4 c. butter, melted

Cream together these two items and press into spring-type mold, saving 1/2 cup crumbs for topping. Beat one pint heavy cream; set aside.

Mix 1/4 c. Creme De Menthe and 3 tablespoons white Creme de Caco plus a few drops green food coloring into 1 large jar of marshmallow cream.

Fold in whipped cream gently. Pour into cookie crumb shell. Sprinkle crumbs on top. Freeze.

CHOCOLATE ANGEL PIE

Ruth Hittle

Bake in greased aluminum 8 inch pie tin, 300 degrees about 50 minutes until meringue light cream color.

(Crust) Beat 2 egg whites stiff with 1/8 teaspoon cream of tartar and 1/2 cup sugar gradually added. Fold in 1/2 cup pecans or walnuts.

Filling:

Melt either 1 package chocolate chips or 1 bar 8 ounce German

(Cont.)

chocolate bar over hot water, add 3 tablespoons water and 2 egg yolks and 1/4 cup sugar. Cook in double boiler till thickens. Cool, add 1 cup whip cream, beaten stiff folded in. Put in meringue crust and chill overnight and top with whip cream if wish. Serves 8 small pieces.

MILE HIGH STRAWBERRY PIE — Pauline Kirchner

1 baked pie shell
1 pkg. frozen strawberries
1 c. sugar
2 egg whites
1 Tbsp. lemon juice
1/2 pt. whipped cream

Beat egg whites until fluffy. Add strawberries, sugar and lemon juice. Beat at high speed for 15 minutes-no less! Fold in whipped cream, pour into baked pie shell and freeze. Serve frozen as it does not get hard, only frosty inside. Cut with knife dipped in hot water.

APRICOT PIE — Henrietta Hagopian (Mrs. Andrew)

4 oz. cream cheese
1 tsp. vanilla
4 Tbsp. powdered sugar
6 Tbsp. granulated sugar
2 c. water
pinch of salt
1 sm. pkg. orange gelatin
12 oz. dried apricots
1 c. whipping cream
10" baked pie shell

Bring water and apricots to boil in small saucepan. Simmer 10 minutes. Mix cream cheese, powdered sugar and vanilla til smooth. Whip cream and fold into cheese mixture. Pour into pie crust and refrigerate til apricot topping is ready.

Put gelatin into large bowl. Measure 2 cups juice from cooked apricots adding water to make 2 cups if necessary. Add juice to gelatin and stir til dissolved. Whip apricots with 6 tablespoons sugar and add to gelatin mixture. Add salt. Refrigerate til thick. Pour over cheese mixture.

GRAN FLATT'S CARAMEL CREAM PIE — Anna Gaubatz

2 c. sugar
3 heaping tsp. flour
5 separated eggs
2 c. milk
1/2 stick butter
1 tsp. vanilla
2 baked 9" pie shells
1 c. slivered toasted almonds

Heat and stir sugar in heavy skillet over low heat until melted. Cool slightly, mix flour with sugar. Beat egg yolks, add milk. Add egg mixture to caramelized mixture very slowly. Cook until thick. Add butter and vanilla. Pour into pie shells. Top with meringue made with egg whites. Garnish with almonds or substitute whipped cream for meringue.

NO CRUST PIE

Glenda McKann

2 c. milk
2/3 cube butter (soft)
1 c. coconut
2 tsp. vanilla
1 c. sugar
1/2 c. flour
4 eggs
dash salt

Put in blender and mix well. Put into 9 inch pie tin that has been sprayed with Pam. Bake 350 degrees for 45 minutes.

RASPBERRY DELIGHT

Glenda McKann

40 graham crackers

Crush well and line bottom of pan. Cream 3/4 cup soft butter. Add 2 cups powdered sugar gradually. Beat 2 eggs until thick and lemon color. Add to butter mixture and beat well. Spread over crumbs. Put chopped nuts over top. Dissolve one package raspberry jello (small) in 1 cup boiling water and add 2 small frozen cans raspberries. Chill until starts to thicken. Then spread over nuts. Whip 1 1/2 cup whipping cream and spread over jello when set. Sprinkle cracker crumbs over top. Refrigerate overnight.

CHERRY CHEESE TORTE

Glenda McKann

1 pkg. Duncan Hines Deluxe Cake Mix

Bake and cool. Split layers.

Filling:

2 - 8 oz. + 3 oz. pkgs. cream cheese
2/3 c. sugar
1/4 tsp. nutmeg
2 Tbsp. milk
1 - 1 lb. 6 oz. can cherry pie filling mix

Mix cheese, sugar, nutmeg and milk. Spread filling between layers and on top. Pour cherries on top. Chill for 1 hour.

BAKLAVA

Ann Schottland

This recipe becomes simple and goes very fast when using a food processor.

Prepare syrup first. Boil:

3 c. sugar
2 c. water
1 c. honey
3 Tbsp. lemon juice

(Cont.)

Boil together for 25 minutes.

The mixture should be syrupy, about 230 degrees on a candy thermometer, stir, add 2 tablespoons orange flower water or 2 tablespoons rose flower water and allow to cool.

Dessert:

1 1/4 lb. melted sweet butter (skim off foam, let particles settle to the bottom and do not use)

1 lb. box of phyllo sheets

For speed and simplicity, grind 1/4 pound sesame seeds, 1 pound blanched almonds, 3/4 cup sugar, 1 teaspoon cinnamon and 1/2 teaspoon lemon rind in food processor. This takes approximately three bowls full to mix.

To prepare: Brush a 17 1/2 x 12 inch baking dish with melted butter. Working quickly with a brush and melted butter, place a sheet of pastry dough on the bottom of the pan. Brush this with melted butter, layer on another sheet of the dough and brush it with butter. Continue until 12 sheets of the dough have been layered and buttered. Now with the next 6 to 8 layers, after buttering, sprinkle on the nut mixture, repeating until the mix has been used. Then butter and layer on the remaining sheets of phyllo dough.

Trim the edges of the dough to fit pan, using a sharp knife or razor, cut the top layers into diamond shapes before baking. Place a clove in each piece to keep pieces together and add flavor, then bake. Place in middle rack of preheated oven at 350 degrees for 20 minutes (or until you hear butter bubble), then lower temperature to 250 degrees for 1 1/2 hours to continue baking, or until top is brown.

Remove from oven when done and using top layers as a guide, cut through all the layers of pastry, pour on cooled syrup, cool, cover and let stand at room temperature for at least four hours, or overnight. Makes about twenty four pieces of pastry.

BEV'S ALMOND ROCA — Beverly Adams

1 lb. butter
2 c. sugar
1/2 c. almonds, finely chopped

Melt butter in heavy skillet, add sugar and almonds. Cook, stirring constantly, to 300 degrees. Pour out on ungreased cookie sheet and spread evenly. Cool until hard (between 1-2 hours).

Topping: In top of double boiler melt 1 large (8 ounce) Hershey's Chocolate Bar and spread on cooled candy; sprinkle with 1/2 cup finely chopped almonds. Let set about an hour and break into bite size pieces.

DORE BURROWS MEXICAN ORANGE CANDY — Dore Burrows

1 c. sugar, sifted slowly into frying pan

When melted add:

1/4 c. boiling water

Soon dissolves. Continue stirring and add:

2 c. sugar

1 c. Pet milk
few grains salt

Stir until boiling. Cook to soft ball stage. Remove from heat and add:

2 tsp. grated orange rind

Cool without stirring until lukewarm. Stir in:

1 c. chopped nuts

Beat until holds shape. Drop by teaspoon onto wax paper.

CREME DE LA CREME — Carol Abodeely

1 env. unflavored gelatin
2 c. heavy cream
3/4 c. sugar
1 Tbsp. vanilla
2 c. sour cream

Heat first three ingredients until gelatin dissolves, stirring constantly over low heat. Cool to lukewarm. Add vanilla and sour cream, blending until smooth.

Pour into 1 1/2 quart mold and chill until firm. Dip in hot water to unmold.

Optional Topping: Defrosted berries and 2 jiggers of fruit brandy.

CREME DE CHATILLON — Marjorie Bates

1 -11 oz. can mandarin orange sections, drained
2 1/2 c. (#2 can) pineapple chunks, drained
1 1/2 c. miniature marshmallows
1 c. flake coconut
1 c. sour cream

Reduce fruit to small pieces. Blend with marshmallows, cream, and coconut. Chill an hour or two before serving.

SWEDISH CREAM

Shirley McCullough

2 - 1/3 c. heavy cream
1 c. sugar
1 env. plain gelatin
1 pt. commercial sour cream
1 tsp. vanilla

Mix the first three ingredients in a saucepan and heat gently and stir until the gelatin is dissolved. Cook until slightly thickened.

Fold in the sour cream and vanilla and chill until firm.

Spoon into chilled sherbet glasses and top with sweetened fresh fruit or berries.

(This will make quite a few servings because it is so rich that you will want to use more fruit than cream.)

LOUISE SCHAEFER'S PEAR HONEY (or Ice Cream Topping)

Dore Burrows

6 c. finely chopped ripe pears
3 c. sugar
grated rind of 1 orange
juice of 1 med. orange
1/2 tsp. nutmeg

Peel and chop pears. Simmer gently for 10 minutes. Add rest of ingredients. Boil until thick. Pour into glasses and seal.

RUM CAKE

Cake:

1 c. chopped nuts
1 - 18 1/2 oz. pkg. yellow cake mix
1 - 3 3/4 oz. pkg. instant vanilla pudding mix
4 eggs
1/2 c. cold water
1/2 c. Wesson oil
1/2 c. rum

Preheat oven 350 degrees. Grease and flour Bundt cake pan. Sprinkle nuts over bottom of pan. Mix all other ingredients. Pour batter over nuts. Bake 1 hour. Cool. Invert on serving plate, prick top. Drizzle and smooth glaze evenly over top and sides. Allow cake to absorb glaze. Repeat.

Glaze:

1/4 lb. butter
1/4 c. water
1 c. sugar
1/2 c. rum

Melt butter in saucepan. Stir in water and sugar. Boil 5 minutes, stirring constantly. Remove from heat and stir in rum.

COMPANY CHEESE CAKE

Kay Riley

Crust:

1 3/4 c. fine graham cracker crumbs
1/4 c. finely chopped walnuts
1/2 tsp. cinnamon
1/2 c. butter or marg., melted

Mix together and reserve 3 tablespoons. Press remainder on bottom and 2 1/2 inches up sides of a cheese cake pan.

Filling:

3 eggs, well beaten
2 - 8 oz. pkgs. cream cheese, softened & creamed
1 c. sugar
1/4 tsp. salt
2 tsp. vanilla
1/2 tsp. almond extract
3 c. dairy sour cream

Combine all except sour cream - beat until smooth then add sour cream. Pour into crust and sprinkle reserved crumbs on top. Bake at 375 degrees until set-approximately 1 hour.

GLAZED ORANGE CAKE

Karen Richards

Serves 14-16.

1 c. butter (not marg.)
2 c. sugar
1/2 tsp. vanilla
2 Tbsp. fresh grated orange rind
5 eggs

3 c. cake flour
1 tsp. baking powder
1/8 tsp. salt
3/4 c. orange juice

Glaze:

1/4 c. butter
2/3 c. sugar
1/3 c. orange juice

Butter and flour 10 inch tube pan. Cream butter and sugar until fluffy and vanilla and orange rind, add eggs 1 at a time. Sift together twice cake flour, baking powder and salt and add to cream mixture alternating with the juice and ending with the flour mixture. Spoon into the tube pan. Bake in 350 degree oven for about 1 hour or until top springs back. Cool in pan for 2 minutes. Heat glaze ingredients in saucepan until sugar is dissolved. Pour evenly over cake while hot. Let cake cool thoroughly in cake pan before removing.

ITALIAN RUM CAKE — Maria Nelson

Sponge Cake:

8 eggs, beaten separately
1 c. sugar
1 c. sifted flour w/3 tsp. baking powder

Use 11x13 inch pan coated with Pam (serves 16).

Beat egg whites stiff, set aside. Beat yolks till pale yellow, add sugar gradually. Alternate flour and egg yolk mixture, folding into beaten egg whites, gently. Bake in ungreased pan 325 degrees 30 to 35 minutes. When cool, split cake lengthwise and gently lift off top layer. Prick with tines of large turning fork. Then dissolve 1 tablespoon sugar with 1/4 cup hot water. Cool. Add 1/2 cup dark rum and mix. Place in squeeze bottle and dribble all over the top of the 2 layers of cake.

Filling:

1 lg. pkg. vanilla instant pudding

Make according to directions using 3 cups milk.

1 sm. can crushed pineapple

Drain in sieve and squeeze out all juice. Mix pineapple in pudding and spread on bottom layer of cake.

Frosting:

1 carton Desertwhip (in deli case) beat up stiff

Add:

1 tsp. vanilla

Spread on cake, add thinly sliced almonds to top. Refrigerate 24 hours or overnight.

OATMEAL CAKE — Carylne Axon

1 c. quick oatmeal
1 1/2 c. boiling water

Let stand 30 to 40 minutes.

1 c. brown sugar
1 c. white sugar
1 tsp. soda
1 tsp. vanilla

(Cont.)

2 eggs
1 stick margarine
1 1/2 c. flour
1 tsp. cinnamon
1 or 2 tsp. nutmeg

Add oatmeal mixture to sugar etc. mixture. Mix well, put in greased 9x13 loaf pan.

Topping:

3/4 c. brown sugar
3 Tbsp. milk
1 c. chopped nuts
3 Tbsp. butter
1 c. coconut
1 egg

Mix this together, spread over cake batter. Bake 350 degrees until done--about 40 minutes.

This is very moist, travels well and is a "keeper" if it lasts.

EGGLESS RAISIN SPICE CAKE

Dore Burrows (Mrs. J. L.)

Excellent for heart or diabetics or diet). Low cholesterol, delicious. 350 degree oven, 40 minutes.

2 c. water
1 c. raisins
1/2 c. marg. (polyunsaturated-Safflower or Fleischman's)
1 3/4 c. flour
*1/3 c. sugar or sub., equivalent amt. sweetener or honey or molasses
1 tsp. baking soda
1/2 to 1 tsp. salt, cinnamon, nutmeg (opt. cloves, ginger; 1/4 tsp. each)
1 c. chopped nuts (opt.)

Serve plain or with topping--ice cream, ice milk, whipped topping or non-fat milk topping recipe from box.

*Sugar can be totally omitted, as raisins give sweetness. If honey or molasses are used, 1 tablespoon to 3 tablespoons, depending on taste.

In saucepan bring to boil water and raisins, then simmer 10 minutes. Add margarine and set aside to cool. Mix all but nuts and stir into raisin mixture. Blend well. Add nuts. Pour into greased 9 inch square pan and bake in preheated 350 degree oven 40 minutes or until pick inserted in center comes out clean. Serve plain or with topping choice from above.

MILLIE'S APPLE CAKE

Millie Grocott (Mrs. David)
Judy Allen

2 c. sugar
1/2 c. shortening
2 eggs
1 tsp. nutmeg
1/2 tsp. cinnamon
7 or 8 apples, diced fine
2 c. flour
2 tsp. soda
1/2 tsp. salt
1/2 c. nuts

Combine and bake in 9x13 metal pan for 40-45 minutes at 350 degrees. Top with Rum Sauce.

RUM SAUCE

1/2 c. butter
1/2 c. cream
1 c. sugar

Bring to boil and take off heat. Add 1 teaspoon vanilla and 1/2 teaspoon rum flavoring.

CHOCOLATE CREAM CHEESE CAKE

Myrna Stecker(Mrs. Tom)

1 choc. cake mix

Pour into 9x13 pan.

8 oz. cream cheese
1/2 c. sugar
1 egg
6 oz. choc. chips

Cream together the cream cheese and sugar, add egg and chips. Spoon on top of batter.

Bake 350 degrees for 40 minutes. Serve with whipped cream.

Also makes great cupcakes for school lunches.

MISSISSIPPI MUD CAKE

Donalea Brooks(Mrs. Gerald)
Myrna Stecker

Grease and flour a 9x13 inch pan. Melt 2 sticks of margarine. Add:

1/2 c. cocoa & mix well
4 eggs, beaten slightly
2 c. sugar
1 tsp. vanilla
1 1/2 c. flour

Stir well after each addition. Bake for 25 minutes at 325 degrees.

When finished baking, take out of oven and cover with miniature marshmallows. Broil until sticky. (Careful! Don't burn!) While still hot, pour frosting over top and stir until it looks marbled.

Frosting:

1 box powdered sugar
1/2 c. evap. milk
1/2 c. cocoa
1/2 c. marg., softened

SUGAR TOP COFFEE CAKE

Avis Larson

1 egg
3/4 c. sugar
1 Tbsp. melted butter
1 c. dairy sour cream
1 tsp. vanilla
1 1/2 c. sifted flour
2 tsp. baking powder
1/4 tsp. soda
3/4 tsp. salt

Beat egg with electric mixer till light and frothy, add sugar and 1 tablespoon butter, beating till light and fluffy. Add sour cream and vanilla, blend well. Sift together flour, baking powder, soda and salt. Stir into cream mixture, blend well. Pour into greased 8 inch square pan.

Topping:

1/2 c. br. sugar, packed
2 Tbsp. flour
1/2 tsp. cinnamon
2 Tbsp. softened butter

Mix till crumbly - sprinkle over batter. Bake 375 degrees 25-30 minutes.

GOLDEN CORNCAKE

Barrie Altenhof

This recipe was given to me by Dorothy Duffield, Berkeley, California who got the cornbread recipe from the old Fannie Farmer cookbook, and yes, it DOES use 5 teaspoons of baking powder. This cornbread is always a winner at our house especially if bacon and eggs are all I can manage.

3/4 c. yellow corn meal
1 c. flour
1/3 c. sugar
5 tsp. baking powder
3/4 tsp. salt
1 c. milk
1 egg, beaten
2 Tbsp. melted butter

Mix (and sift if you must) dry ingredients. Add milk, egg and butter. Bake in 8x8 inch buttered pan for 20 minutes, in 425 degree oven.

MEXICAN WEDDING CAKES

Ann Schottland

1/2 lb. sweet butter, or reg. butter (or use 1/2 Crisco & 1/2 butter)
4 Tbsp. sugar
1 tsp. vanilla
1 tsp. almond extract
2 c. flour
1 c. chopped walnuts

Mix well and form into small balls. Bake on lightly greased cookie sheet at 300 degrees for 25 minutes ONLY.

When cool roll in powdered sugar, this will keep indefinitely in a covered tin.

ANGEL FOOD SUPREME

Lois Nolte (Mrs. Ralph)

1 angel food cake
2 Butterfinger candy bars per serving
Cool Whip

Cut and butter cake slices. Toast lightly under the broiler. Crush candy bars with hammer in wrapper. Fold candy into Cool Whip. Top warm cake and serve.

MARY DOLBEY'S PINEAPPLE MINT SUPREME

Dore Burrows

Serves 12.

1 c. flour
1/2 c. walnuts, chopped
1/4 c. brown sugar
1/2 c. butter or marg.
1 - 1 lb. 4 oz. can crushed pineapple
1 pkg. lime jello
1 - 8 oz. pkg. cream cheese
1 c. sugar
2/3 c. evap. milk
1/8 tsp. peppermint extract

Choco-Mint Glaze - Melt:

1/2 c. choc. chips in 1/3 c. canned milk - Add:
1 Tbsp. butter
1/4 tsp. peppermint extract

Spread over top of Supreme when Supreme is chilled.

Combine flour, walnuts, sugar. Cut in butter. Press into bottom of 12x8 inch dish. Bake at 400 degrees, 12-15 minutes. Cool. Drain pineapple, heat juice and dissolve gelatin in it. Cool. Beat cream cheese with sugar. Stir in gelatin and pineapple. Chill till thick. Beat evaporated milk till thick. Fold into cheese mix. Spoon over crust. Chill. Top with Choco-Mint Glaze.

COCONUT CARROT PINEAPPLE CAKE — Gayle Wright

2 c. flour
2 c. sugar
2 tsp. cinnamon
1 tsp. soda
1/2 tsp. salt
1 c. oil
3 eggs
4 oz. coconut (1 1/3 c.)
2 c. shredded carrots
1 c. chopped nuts
1 c. crushed pineapple, slightly drained
1 tsp. vanilla

Combine dry ingredients; add the rest and blend well. Bake in greased and floured pan at 350 degrees for 1 hour (325 degrees in glass pan.)

Frosting:

3 oz. cream cheese
1/4 c. butter
1 c. powdered sugar
1 tsp. vanilla

Use more powdered sugar, if needed, to make desired consistency. Mix ingredients well, and spread on cooled cake.

NEW ORLEANS FUDGE CAKE — Rene Breton

2 c. sugar
1 c. Crisco
4 eggs
2 tsp. vanilla
1 1/2 c. flour
1/3 c. cocoa
1 tsp. salt
1/2 c. nuts
1 jar marshmallow creme

Frosting:
1/3 c. cocoa
1 c. soft margarine
1/4 c. milk
1 box powdered sugar, sifted
1 c. nuts
Mix well

Cream sugar, Crisco and eggs. Add vanilla. Sift flour, cocoa, and salt together; add to other ingredients, mixing well. Add nuts. Bake 30 minutes at 300 degrees. Remove from oven, and cover with marshmallow creme. Return to oven for about 10 minutes. Cool well; then spread frosting. Be prepared for compliments.

THE BEST CARROT CAKE — Kay Sinnett

2 c. sugar
2 c. flour
2 tsp. soda
3 tsp. cinnamon
1 tsp. salt
1 1/2 c. Wesson oil
4 eggs
3 c. grated carrots

(Cont.)

Mix first 5 ingredients together, add Wesson oil; beat in the eggs one at a time. Add grated carrots and mix well (batter will be very soft). Bake at 350 degrees. Makes a 3 layer cake.

Filling:

1 stick butter
1 - 8 oz. pkg. cream cheese
1 box powdered sugar
2 tsp. vanilla
1 c. chopped pecans

Cream together butter and cream cheese, which have been allowed to soften at room temperature. Add powdered sugar, vanilla and chopped pecans. Mix well and ice cooled layers.

CINNAMON TOAST CAKE

Connie Bassett

Breakfast bread, snack or simple dessert. Preheat oven to 350 degrees. Sift into bowl:

2 c. flour
2 tsp. baking powder
1 c. sugar
1 tsp. salt

Blend in:

1 c. milk
2 Tbsp. melted margarine
1 tsp. vanilla
1/2 c. raisins

Mix well. Spread in well greased and lightly floured jelly roll pan. Bake 20 minutes at 350 degrees.

Drizzle 1/2 cup melted margarine over the cake. Combine 1/2 cup sugar and 1 1/2 teaspoons cinnamon and sprinkle over the margarine. Return to oven for 8 to 10 more minutes. Cut into diagonals to make diamond shapes and serve warm for breakfast, snacks or even a simple dessert.

GERMAN SOUR CREAM TWISTS

Edith Garrett

3 1/2 c. flour
1 tsp. salt
1 c. butter
1 pkg. dry yeast
1/4 c. warm water
3/4 c. sour cream
1 whole egg or 2 egg yolks
1 tsp. vanilla
1 c. sugar & cinnamon for rolling

Sift flour, salt and cut in butter. Dissolve yeast in water. Stir flour mixture with sour cream, eggs, vanilla. Mix well with hand. Cover with damp cloth or lid. Refrigerate 2 hours or all night.

Roll 1/3 of dough on sugared board into oblong 8x16. Fold ends

together or center ends overlapping. Sprinkle with sugar and cinnamon and roll. Do this 3 times. Roll about 1/4 inch thick, cut in strips about 1x4 inches. Twist ends into horse shoe shape, put on greased cookie sheet. Bake 15 minutes at 375 degrees. Makes 5 dozen.

I use more sugar and turn out on board immediately after baking... upside down or they stick to board. Cool and store.

CUPCAKES ELEGANCE

Vickie Napier

4 sq. semi-sweet choc.
2 cubes butter or margarine
1 1/2 c. nuts
1 3/4 c. sugar
1 c. unsifted flour
4 lg. eggs, broken, but not beaten
1 tsp. vanilla

Melt chocolate and butter or margarine. Stir in nuts until coated. Remove from heat. Combine remaining ingredients and add to the chocolate-nut mix. Mix carefully. DO NOT BEAT!

Pour into cupcake papers and place on cookie sheets. Bake 350 degrees for 35 minutes. Good, if moist inside.

Yield-20-25 cupcakes.

PINONO

Tess G. Boylon, M.D.

Jelly-roll Phillipine Version.

6 Tbsp. sugar
6 Tbsp. flour
1 tsp. vanilla
6 eggs, separated

Beat yolks vigorously, add sugar and beat with wooden spoon till sugar dissolves. Add vanilla. Fold in flour. Set aside, then beat egg whites and fold into yolk mixture.

Pour batter onto greased jelly roll pan. Bake 15-25 minutes at 350 degrees.

Turn cake onto a damp towel sprinkled lightly with sugar and roll lengthwise and let it cool. Unroll the cake, spread it with filling and roll it up again.

Filling:

3 egg yolks
1/2 c. sugar
3/4 c. evap. milk
3 Tbsp. Creme de Cacao
1 1/2 Tbsp. instant coffee
3/4 c. butter

Beat egg yolks slightly, then blend in sugar and milk. Cook over low heat, stirring constantly until mixture coats spoon. Cool. Cream butter and add cooled egg yolk mixture gradually. Blend in Creme de Cacao and instant coffee.

HARVEST LOAF

Jeanne O'Connor

1 3/4 c. flour
1 tsp. soda
1 tsp. cinnamon
1/2 tsp. salt
1/2 tsp. nutmeg
1/4 tsp. ginger
1/4 tsp. cloves
1/2 c. margarine
1 c. sugar
2 eggs
3/4 c. canned pumpkin
3/4 c. choc. chips
3/4 c. chopped nuts

Use 9x5x3 pan. Bake 350 degrees, 55-75 minutes.
Cream margarine, add sugar, eggs, alternate pumpkin and dry ingredients, add chocolate chips and nuts.

SCHAUM TORTE

Lee Wollenberg

1 1/3 c. egg whites (9 or 10)
3 c. sugar
2 tsp. vanilla
1/2 tsp. cream of tartar
1 1/2 tsp. vinegar
1/2 tsp. salt

Mix together and beat with electric mixer at high speed for 20 to 30 minutes scraping the sides down with a spatula, as needed. The mixture will be glossy and stiff. Pour into a large greased pan, 9x18 inches. Preheat oven to 500 degrees, turn off. Put torte in oven overnight. Don't peek! Fill with whipped cream and thickened berries, or lemon filling.

LEMON PUDDING

Helen Hafner

1 c. sugar
1 Tbsp. butter
2 Tbsp. flour
juice & grated rind of 1 lemon
1 c. milk
2 eggs, separated

Cream the sugar, butter, flour, juice and rind of lemon. Add milk and 2 beaten egg yolks. Beat egg whites until stiff and fold into other ingredients. Pour into baking dish and set in pan of hot water. Bake 1 hour at 350 degrees. Serve with whipped cream.

SOUR CREAM RASPBERRY JELLO

Ruth Sieler

Good. Can be used as a dessert also.

1 pkg. raspberry jello
1/2 c. hot water
1/4 c. sugar
1 c. applesauce (303)
1 pkg. red raspberries (sm. box frozen)

(Cont.)

Dissolve jello in water, add sugar. Heat 1/2 can applesauce and add to jello. Add frozen berries and rest of applesauce - let set - chill.

Combine 2 cups mini marshmallows with 1 carton cultured sour cream (1/2 pint). Heat and melt together. Spread over set jello.
Make night before.

FROZEN STRAWBERRY DESSERT

Sanny McDermott

1 c. flour
1/4 c. brown sugar
1/2 c. chopped nuts
1/2 c. melted butter

Mix and bake 350 degrees for 20 minutes in 9x13 pan. Crumble finely when cool.

3 egg whites
1 c. sugar
1 - 10 oz. pkg. frozen strawberries
2 Tbsp. lemon juice
1 c. whipped cream

Combine egg whites, sugar, berries and lemon juice and beat on high speed for 10 minutes. Fold in whipped cream. Spoon over 1/2 crumbs and top with remaining crumbs. Freeze. Serves 12.

FROZEN CHOCOLATE DESSERT

Joan Leversee

1 c. butter or marg.
2 c. powdered sugar

Beat together.
Melt 4 squares chocolate, cool and add to above. Add 4 eggs and beat. Add 3/4 teaspoon peppermint extract and 2 teaspoons vanilla. Crush 20 vanilla wafers and line bottoms of paper cup cakes (makes 12 to 20) or use a 9x9 pan. Fill with batter and top with crumbs.
Freeze and serve with whipped cream or plain.

RUM CHOCOLATE MOUSSE

Fr. Don Brown
St. Stephen'sEpiscopal Parish

1/4 c. sugar
5 Tbsp. rum
1/4# semi-sweet choc.
3 Tbsp. whipping cream
2 c. whipping cream, whipped
2 stiffly beaten egg whites

Cook sugar and rum over low heat til sugar dissolves. In double boiler melt chocolate. Add 3 tablespoons whipping cream and sugar-rum syrup. Cool.
Fold stiffly beaten whites into chocolate mixture. Fold mixture into 2 cups whipped cream. Chill in individual serving dishes (parfaits, sherbet, etc.) before serving.

MINI MOUSSES

Dorothy McCluskly
Katy Kjallin

1 c. butter, room temp.
2 c. powdered sugar
4 eggs
4 sq. unsweetened choc., melted
3/4 tsp peppermint ext. (opt.)
2 tsp. vanilla
1 c. vanilla wafers, crushed
whipped cream
chopped nuts

Cream butter and sugar until fluffy. Still beating continuously, add eggs, one at a time. Add chocolate and flavoring.

Put half of crushed cookies into 16 cup cake papers. Top with chocolate mixture and sprinkle the remaining crumbs on top.

Freeze, but remove several minutes before serving. Top with whipped cream and a few chopped nuts.

CHOCOLATE MOUSSE

Catherine Barnes

8 eggs
2 - 6 oz. pkgs. semi sweet choc. pieces
10 Tbsp. butter
1/4 c. brandy

Separate eggs - let set one hour at room temperature.

In the top of a double boiler melt chocolate and butter, stir constantly with a wooden spoon. Remove from heat and beat in egg yolks one at a time. Let cool 10 minutes. Beat egg whites in large bowl until stiff moist peaks form. Gently fold chocolate mixture into whites with a whisk until there are no white streaks. Chill. Serve with whipped cream. Mousse may be frozen when made ahead. Allow 5 hours to thaw in refrigerator.

LEMON MOUSSE

Charlotte Mitchell

3 egg yolks
dash of salt
1/2 c. sugar
juice & rind of 1 lemon
3 egg whites, beaten
2 Tbsp. sugar
1 c. heavy cream, whipped
2 c. graham cracker crumbs

Beat egg yolks, salt and 1/2 cup sugar, add lemon - cook over hot water until mixture coats spoon - cool. Make meringue - fold in whipped cream and custard mixture. Coat sides of oiled refrigerator tray with crumbs. Put crumbs on bottom of tray. Pour in lemon mixture and cover with more crumbs. Freeze until firm.

MOUSSE AU CHOCOLAT

Helen Falconer

Melt 2 - 4 ounce bars German sweet chocolate. Add 1 tablespoon strong coffee. Beat 6 egg yolks until light and lemon colored. Add:

2 tsp. orange rind

1 tsp. vanilla

Beat 6 egg whites until stiff but not dry and fold into chocolate mixture.

Chill, and serve with whipped cream with a dash of Grand Marnier.

DORE BURROWS' BERRY SYRUP

Dore Burrows

1/3 pkg. or 3 Tbsp. pectin
2 c. berry juice (blackberry, boysenberry, etc.)
2 tsp. lemon juice
1 1/2 c. sugar

Combine juice and sugar. Boil 30 minutes. Add remainder. Boil 1/2 minute.

Write your extra recipes here:

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